

JANUARY 12, 1952

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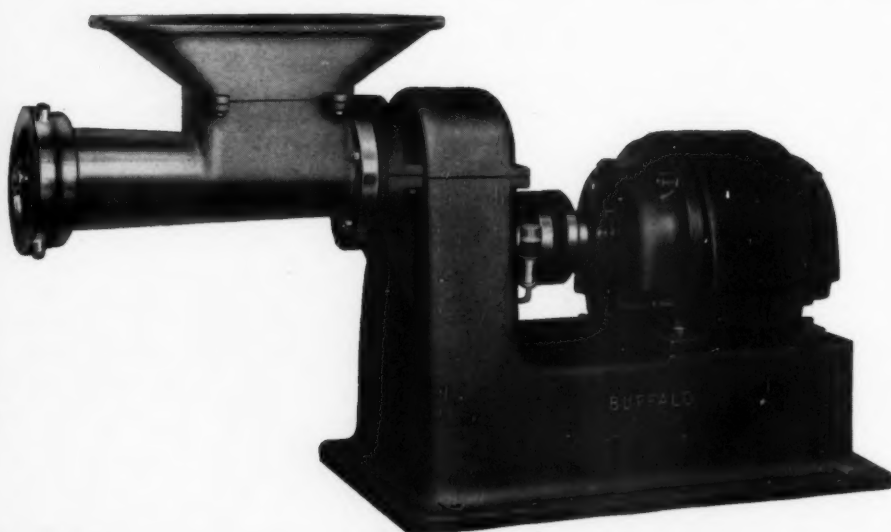
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THE NATIONAL



Provisioner

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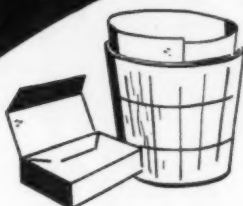
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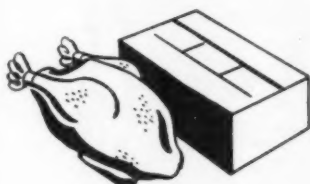
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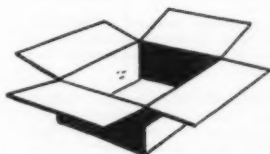
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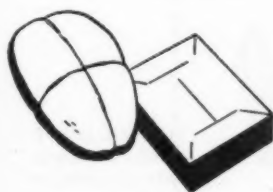
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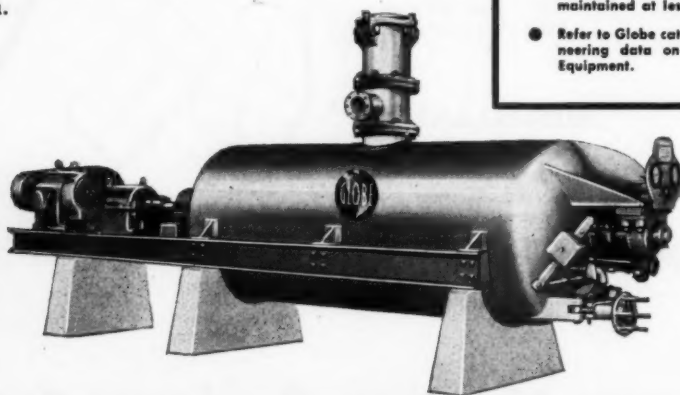


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Brotherhood, More AFL Plants Agree to 6c Raise

A 6c hourly increase, retroactive to December 17, was provided in new wage agreements signed this week by several companies and Amalgamated Meat Cutters and Butcher workmen, AFL, among them John Morrell & Co., Sioux Falls, S. D. Union employees of Oscar Mayer & Co. have also negotiated a 6c raise. The National Brotherhood of Packinghouse Workers and Swift & Company have agreed to a 6c raise and locals in the nine plants represented by the union have ratified the agreement.

At a meeting last weekend of 150 representatives of the AFL local unions, delegates expressed confidence in the International officials and the committee which negotiated the 6c raise. The conference adopted a resolution, however, directing the committee to bargain for insurance, hospitalization, medical care and pension benefits when the present agreements terminate August 11, 1952.

Meanwhile, the United Packinghouse Workers union has reaffirmed its rejection of the 6c increase offered by the packers. Following a meeting last weekend the UPWA executive board authorized formation of a strike strategy committee and gave it power to call a strike at its discretion. Throughout the country locals have been staging demonstrations during the last week or ten days in CIO plants, protesting the "inadequate" wage increase. It appears that some work stoppage or disturbance can be expected in all CIO plants within the next week or so.

WSMPA Annual Meeting Plans

The entire exhibit hall space for the sixth annual meeting of Western States Meat Packers Association has already been sold out, the association reported this week. In addition, all hospitality rooms located on the second floor of the hotel have been contracted for. A few suites on the upper floors will be available for hospitality purposes. The convention will be held at the Biltmore hotel, Los Angeles, February 13, 14 and 15.

AMI Protests "Smear Tactics" of OPS

Replying to an accusation by an OPS representative that there have been price control violations by "major elements of the meat industry," the American Meat Institute issued a statement late this week protesting the implication against the industry "and the way it tends to smear every company in it." If the OPS spokesman knows of violations, he should name names and be specific, the Institute added. "We know that our members in doing everything possible to obey regulations, have suffered severely in a financial way. Many of the regulations merely have served to benefit only the people who ignore them, and penalize honest operators who observe them," said AMI.

Price Control Hearings

Hearings on extending price and wage controls are expected to be started by Congress about the first of February. According to observers, there will be considerable agitation to wipe out the Capehart amendment and to give OPS the quota power on livestock. Chairman Brent Spence of the House banking committee which is in charge of price control legislation in the House said this week that Congress is bound to continue the controls. "If controls were taken off and prices and rents were allowed to rise without restraints, I don't know what would happen," he added.

Corn Forecast Falls Still Lower

The government's final corn crop estimate of the year confirmed earlier indications that it would be disappointingly small. The Agriculture Department now expects a crop of 2,941,423,000 bu., a decline of about 147,000,000 from a month earlier. The estimated crop would be about 435,000,000 bu. short of the government's goal and would be below the ten-year average of 2,980,777,000 bu. The government does not anticipate a feed famine inasmuch as there are reserves of most grains but a nationwide feed conservation program is planned by USDA.

Armour's Sales Increase 19% to Record High; Profit Down Slightly

ARMOUR AND COMPANY'S dollar volume of sales for the fiscal year 1951 was at an all-time high of \$2,215,201,235—19 per cent above 1950.

In his report this week to stockholders, F. W. Specht, president, said that the company experienced some major shifts in tonnage of sales, but that overall tonnage was up slightly over 1950. Beef tonnage was down due mainly to inability to purchase cattle in compliance with government regulations. Pork and poultry tonnage increased as a result of plentiful supplies, the report noted.



F. W. SPECHT

In the year ended October 27, 1951, Armour earned \$16,029,004 as compared with \$19,038,787 in 1950. The decrease in earnings is more than accounted for by the \$3,494,291 increase in federal income taxes. Allowing for the \$3,000,000 annual requirement for dividends on the preferred stock, the common stock earned \$3.20 per share in 1951 compared with \$3.94 in 1950. Federal income taxes took 49½¢ of each dollar earned in 1951 as compared with 39¢ in 1950.

Food operations accounted for \$3,540,134 of Armour's 1951 earnings, or 18/100 of a cent per dollar of sales and 7/100 of a cent per lb. of sales. Non-food operations earned \$12,488,870, or 4 and 29/100 cents per dollar of sales. The company earned \$5,063,629 in its food operations in the first quarter and lost \$1,523,495 in the final nine months under government price controls.

The company's investment in current assets at the end of the year was up \$37,113,794 from the beginning of the year. The increase was due in part to higher prices and in part to larger quantities of inventories.

In order to finance the construction of a new pharmaceutical center at Bradley, Ill., the company negotiated a sale of \$12,000,000 of first mortgage 3 per cent bonds at 98½ per cent.

The company suffered an estimated loss of \$6,000,000 as a result of the flood that inundated its Kansas City plant. After tax credit the net loss was \$3,006,900. Working capital was reduced by that net amount and the offsetting charge made against the \$4,000,000 reserve for contingencies set up out of earnings some years ago.

Price controls, and the regulations promulgated under the control program, affected virtually every phase of Armour's business, Specht stated. Armour's experience with these regulations, particularly in the beef divi-

sion, duplicated experiences in World War II under price control. Some of the heaviest losses were during the summer months when most of the company's slaughtering plants were working at greatly reduced volume. When volume went down operating costs per unit went up and losses were extremely heavy.

"Meat is the principal element of the American diet. How much of it is available, and at what price, is determined by the inter-play of the laws of supply and demand operating on a free market. When these natural economic laws are tampered with by any man-made controls the results are detrimental to producers, to packers and to consumers.

"In the light of 11 months' experience under controls, it is difficult to believe that the government will long continue to enforce unjust and discriminatory regulations that penalize legitimate business and open the door to the enrichment of persons who violate the regulations. It is hoped that positive action will be taken in the near future to allow the return of a free market in meat."

Tells Research Benefits

So that shareholders could become familiar with the wide variety of products it manufactures a new company product "catalogue" was included in the printed report. Though by no means complete, it was intended to give a representative sampling of Armour products, Specht said.

"Under the present tax structure, management can scarcely expect to improve net earnings substantially. We can, however, expect to improve the earnings potential of the company against the time when conditions again permit freedom of operation and a reduced tax burden. This we have done, and are doing, in Armour and Company," Specht asserted.

"Our research activity is an example of the type of work we are doing today to increase our earnings potential tomorrow. Every phase of our business benefits from Armour research, either in the work being done to improve present products or in the longer range job of creating new ones."

In predicting the outlook for 1952, Specht said that in normal times all factors would point to a favorable year—large numbers of cattle on farms, high pork production expected, increase in poultry and egg production and good consumer demand. "If our experiences of 1951 repeat themselves in 1952, however, we can also look for accompanying distortions of supply, prices and costs arising from the effects of price controls on our business. We can also anticipate continuing shortages of some essential materials such as tin. Under the circumstances, it is difficult

to forecast what may lie ahead."

The consolidated earnings statement of Armour and Company and domestic subsidiaries, 52 weeks ended October 27, 1951, follows:

Sales, including service revenues	\$2,215,201,235
Dividends received from:	
Foreign subsidiaries	705,848
Other investments	82,742
Interest on securities and receivables	201,908
Miscellaneous income	1,065,591
Total income	\$2,217,256,824
Costs:	
Cost of products, supplies and service (exclusive of items below)	\$2,055,625,473
Selling, advertising, general and administrative expenses	93,675,991
Provision for depreciation	10,978,952
Taxes (other than income taxes)	12,024,767
Contributions to employees' pension funds	4,900,350
Interest expense:	
Current debt	2,208,865
Long term debt	4,443,254
Net amortization of debt (premium) discount and expense	(29,716)
Miscellaneous deductions	1,093,072
Portion of net earnings of subsidiary company applicable to minority interest	—
Provision for Federal income taxes	15,695,197
Provision for other income taxes	611,615
Total costs	\$2,201,227,820
Earnings	\$ 16,029,004

OPS Rolls Back Prices of Grease And Tallow

OPS this week (CPR 10, Revised) lowered ceiling prices on all soaps, cleansers and synthetic detergents to approximately their current selling price. In a companion move, the agency (Amendment 11 to CPR 6) reduced ceilings on inedible tallow and greases to a level "somewhat above" current market quotations. Both actions are effective January 14.

OPS explained that when the original soap ceilings were issued last March 9, raw material products were at the peak of inflationary pressures and that these ceilings have since been shown to be unrealistic and disproportionately high. By last March, the OPS release said, "tallow prices had advanced from a pre-Korean price of 5c a lb. to more than 18c, or 280 per cent. When the original CPR 10 was issued, tallow prices were rolled back from their peak to 15c a lb., as an interim step, but since then they have declined to about 8c a lb. The new tallow ceilings, above those established by the trade in a free market, are generally in line with historical averages for these commodities as well as with ceiling prices for related products."

Amendment 11 to CPR 6 sets the following ceilings on tallow and greases:

TALLOW		Cents per lb.
Edible	11½	
Fancy	10½	
Bleachable fancy	10½	
Prime, renderers' prime, prime packers, or extra	10½	
Special	9½	
No. 1	9½	
No. 3	9½	
No. 2	8	
GREASES		
Choice white	10½	
A. white	10½	
B. white	9½	
Yellow	9½	
House	8½	
Brown	7½	

USDA Research Uncovers New Market Possibilities for Feather Meal

SEVERAL representative renderers indicated interest in the subject of processing poultry feathers during the recent convention of the National Renderers Association. Some reported carrying on successful operations with such material, resulting in better utilization of their rendering equipment. One renderer reported that a packaged raw material deal had been offered to him which consisted of feathers from a poultry processing plant along with 40,000 lbs. of other raw material per week.

Statistics show that poultry production and commercial processing have been increasing, and that the future holds promise of greater and more concentrated supplies of feathers.

At the renderers convention, Dr. O. H. M. Wilder, director of the animal feeds division, American Meat Institute Foundation, stated that limited tests had indicated a possibility of using feather meal as a chicken feed supplement. He emphasized that further tests must be made before the feather meal could be offered to chicken feed manufacturers.

In view of this interest in the subject, the USDA Western Regional Research Laboratory at Albany, Cal., should hold special significance for members of the rendering industry. The report covers the research work done by Charles H. Binkley and Otto R. Vasak in the production of a friable meal from feathers.

The basic research was conducted in

terms of utilization of the feather meal as a fertilizer, with additional market possibilities as a plaster retarder or as a fire-control foam agent. For the sake of clarity it should be remembered that these tests were conducted along lines of non-feed utilization.

At the end of their report the research team concluded that feather meal has special value as a fertilizer conditioning agent for inorganic mixed fertilizers and another advantage in its slow release of nitrogen. As a conditioning agent it prevents the caking of inorganic fertilizer salts by absorption of moisture, thus permitting uniform spreading of the mixed fertilizer. The slow release of nitrogen is an advantage for greenhouses, lawns, and other applications where a steady supply of nitrogen is required. In general, the nitrogen in organic fertilizer commands about twice the price of inorganic fertilizer nitrogen. On the basis of the current fertilizer market (NP of December 29, 1951), the feather product would command a price in the neighborhood of \$75 per ton, with some variation due to nitrogen content of the product and locality of sale.

As a plaster retarder, the product produced in the commercial tests by the USDA research team was stated to have the same characteristics as hoof meal, which currently sells in the neighborhood of \$97 per ton.

The product developed in the test

weighed 52 to 60 lbs. per cubic foot. It had water-insoluble nitrogen activity well above that required of organic fertilizer. Analytical data for the processed feathers, which had a moisture content of 12 per cent, will be found in Table 1. The nitrogen values for the feather meal from Table 1 were used in figuring prices quoted previously.

The experimenters noted that the high protein and amino acid content of the material indicated that there might be other markets for it. The product is high in arginine, one of the amino acids considered essential for the feeding of poultry.

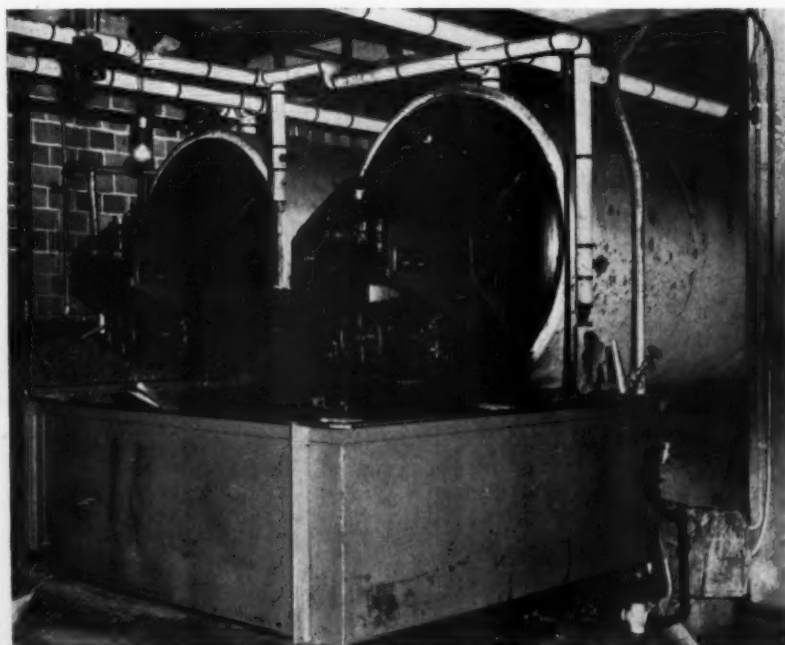
The laboratory process for handling the wet feathers, which was developed at the USDA research center, was also applied on a limited commercial scale. However, the experience of renderers indicates the recommended techniques can be modified to meet specific operational conditions. In discussing their findings as to investment, operating costs, and yield, the investigators stated that the application of their process could be most logically applied in existing rendering plants to utilize idle equipment to full capacity.

The USDA process starts by treating the wet feathers in a conventional cooker with saturated steam at a gauge pressure of 40 to 60 psi (287° to 307°) for 30 to 60 minutes. The unique feature of the process is that the live steam is used directly on the feathers under pressure. To obtain uniform heating, the feathers are agitated during the cooking. Conventional cooker paddles are ideal for this operation. The steam is then exhausted and the treated feathers are transferred to suitable drying equipment, where they are dried to a moisture content of 8 to 12 per cent. The recommended dryer is the rotary steam-tube type. A conventional melter can be used if a vacuum is pulled. However, the practice is not recommended unless only a small amount of feathers is being handled; in such case the savings in handling offset the higher melter costs. The rotary steam tube dryer can utilize waste low pressure steam for its source of heat.

The dry and friable material is easily ground to produce a meal or powder suitable for packaging in multi-wall paper bags. Generally either a grist or hammer mill is satisfactory for the grinding operation.

Either wet or dry feathers can be treated by the process. Dirt in the raw material also appears in the final product, but it does not affect the processing of the feathers. Wet feathers, as they are taken from the pickers, are in convenient condition for treatment because of their small volume per pound as compared with dry feathers. Decom-

(Continued on page 26)



A typical rendering unit such as that shown above, with certain modifications, can be used in the preparation of feather meal which will be suitable for fertilizer marketing.

PACKER TELLS HOW RIGID MAINTENANCE

Keeps 'Em



Rolling

CCARING for a fleet of 65 vehicles is a big job. When these vehicles haul perishables such as meats and meat products, it is important that they be maintained properly. However, when the fleet is used by driver-salesmen, it is even more imperative that the vehicles be kept operative day in and day out.

The driver-salesmen, who frequently average 40 stops per day, must have trouble-free vehicles for their entire work day or calls will not be made. Basically, the driver-salesman is first a salesman. He is hired for his ability to sell. Since his pay is dependent upon his sales, he resents any vehicle trouble, and expects the company to pro-

vide him with a trouble-free truck.

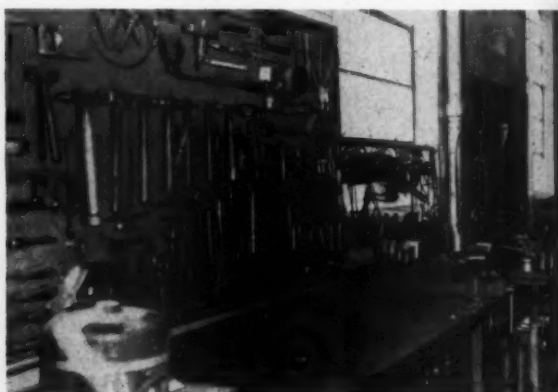
If driver-salesmen vehicles are to be operated at a low mileage cost, they must, obviously, have top-notch and consistent maintenance.

With emphasis on preventive maintenance, the H. H. Meyer Packing Co., Cincinnati, has attained a high degree of operational mobility with its 65-vehicle fleet. The keystones of the packer's automotive servicing operations are ample work area, correct and adequate tools and equipment, and a systematic preventive maintenance program carried out under aggressive and intelligent supervision.

H. H. Meyer, president, realized that automotive maintenance equipment too

frequently was of the shed variety. Poorly heated and inadequately lighted garage facilities were handicaps which promptly would be reflected in higher garage costs.

To provide automotive maintenance personnel with the best of facilities the company, under his guidance, recently constructed a modern two level garage. The top floor, which is at street level at the rear of the garage, is used for maintenance work. Built of water-proof cement blocks, the garage is properly equipped for the performance of the work required. The two doors of the garage are the electrically operated Barber-Coleman units. Ceiling type unit heaters provide heat





when needed. Overhead electrical lighting is adequate.

In this 60 x 60 ft. building, the packer performs all the necessary servicing, including washing, wheel alignment, brake testing, painting and body and fender work.

To one side of the garage is a well-equipped work bench and tool rack. On the other is the Turco pressure washing unit. On this same side a wheel aligning and brake testing machine have been installed in the concrete floor. To the back of the garage is a spare parts supply room. Based on actual experience, the packer carries the various component supplies such as gaskets, fan belts, distributors, fuel pumps, etc., which might be needed to keep the fleet operational. In the center is located a rail-mounted block and tackle. The lower part of the garage which fronts the street is parking area for 12 of the trucks.

The entire maintenance program is systematized to a preventive basis recommended by the truck manufacturer on whose make of truck the packer has standardized. Integrating the whole program is the function of W. W. Allgeier, garage manager.

Standardization of vehicle type was decided upon for a number of reasons. First, the amount of spare parts to be

The man responsible for keeping H. H. Meyer & Co. vehicles in going order is Garage Manager W. W. Allgeier, shown checking preventive maintenance sheets against major repair records. Photos above are exterior view of upper level of garage and a closeup of the wide, automatic overhead doors. Trucks are kept sparkling clean on wash rack at right.

carried is greatly lessened. Not only are the spare parts interchangeable as to vehicles, but the experience in repair and use is fairly consistent. The packer knows from past records what parts need replacement most frequently and, since the trucks are all the same and operate under similar conditions, he knows what parts must be stocked in multiples. If, and it sometimes happens, a part should be short, only one supplier need be contacted to get ready replacement. Likewise, by purchasing parts for the whole fleet the packer gets fleet and bulk discounts.

Second, the mechanics become more proficient in their tasks when they work on only one type of motor. They also know the trouble warnings that allow them to prevent costly breakdowns. Furthermore, in the routine oiling and greasing operations, they have but one pattern to learn which minimizes the danger of overlooking a vital vehicle part. Also, the driver-salesmen can achieve a higher proficiency in truck operation as they need adjust to only one type of vehicle and, consequently, if the need should arise, they can be assigned another truck with whose overall handling they are familiar.

Third, any subsequent manufacturer changes can be incorporated with a minimum of difficulty in older models.

Last, there is a greater degree of consumer advertising through the media of similar trucks and truck bodies, all of which carry the same brand and packer identity legends. H. H. Meyer is a strong believer in the advertising value of an immaculately clean fleet. Each truck exterior is washed at least twice a week and the interiors are hosed down daily.

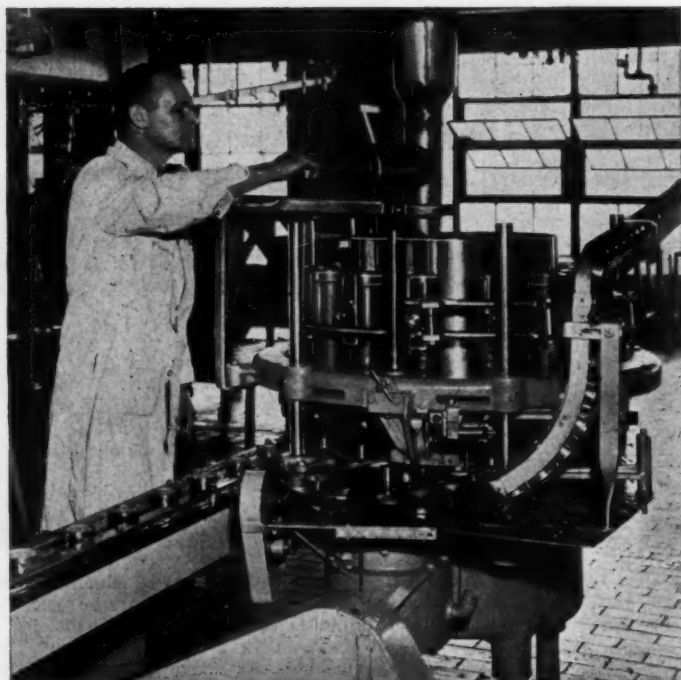
In its truck exterior washing operation the packer uses a shampoo type of soap which eliminates the need of chamoising the body to remove the soap streaks. The only part now needing chamois rubbing is the glass of the windows and even these frequently dry clean. The shampoo soap is first sprayed onto the trucks, it is then lathered over the body with a brush to loosen the dirt and spray washed.

Interior cleaning is expedited because all the trucks have stainless steel flooring and walls of aluminum sheeting. Dirt does not have a chance to become embedded in the floors. The various steps of the preventive maintenance are performed on a systematic "A" and "B" service plan. The "A" steps, such as checking steering gear housing and removing, cleaning and re-installing the rear axle breather, are performed at three- to six-week intervals or 3,000 miles, whichever takes place sooner. Another class "A" step, oil change and greasing takes place every 1,000 miles. "B" procedures, such as checking front

(Continued on page 28)

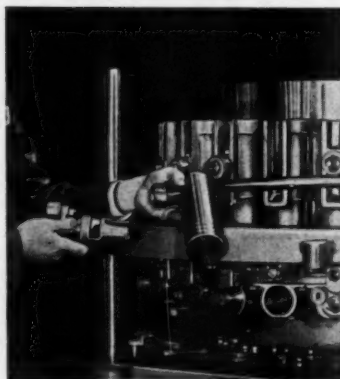
† An orderly, well-stocked supply room (upper left) and adequate tools and work bench facilities (upper right) make work easier and faster for mechanics (lower photos) who keep vehicles in top operating condition.

KINGAN & CO. CUT MEAT FILLING COSTS WITH *Pfaudler* PISTON FILLERS



THIS 14-STATION PFAUDLER Rotary Piston Filler fills cans of potted meat cleanly and rapidly at the Indianapolis plant of Kingan & Co.

PISTONS AND SELF-COMPENSATING cut-off valves are fast and easy to clean. This helps improve sanitation and cut labor cost.



Kingan & Co., of Indianapolis, Indiana, have been able to cut labor costs and boost the efficiency of their potted meat filling operation with a Pfaudler Piston Filler. And so can you!

This filler is so fast and easy to clean that it eliminates many hours of costly labor each week. And the time required for changing from one product to another is chopped to practically nothing.

The Pfaudler filler makes this saving possible because both the pistons and the cut-off valves can be readily removed in one piece by hand. No tools are needed. Only Pfaudler fillers have this outstanding economy feature.

Fewer fillers are needed to do the job, too, because Pfaudler fillers deliver large-volume output at top speed. Capacities range from 100 to 600 containers per minute, depending on the product being filled.

In addition, the Pfaudler "no-can-no-fill" feature gives positive protection against wasteful spillage. There's no need for topping glass jars because an instantaneous volume adjustment controls fill within a fraction of an ounce.

◀ **SEE IT
IN ACTION!**

At the Canners' Convention in Atlantic City, January 19-23, the money-saving features of this outstanding filler will be demonstrated at the Pfaudler Booth — No. C-18. Drop in and see for yourself.

Pfaudler

THE PFAUDLER CO., ROCHESTER 3, NEW YORK
Engineers and Fabricators of Food Processing Equipment

Gravity Fillers Deaerators
Piston Fillers Vacuum Pans
Steam Peelers Evaporators

The Outlook for Beef in 1952

Here is a comprehensive analysis of the erratic beef situation in 1951 and some food for thought about the future of America's most wanted meat.

IN AN interesting talk given before the convention of the American National Cattlemen's Association at Fort Worth, Tex. this week, G. B. Thorne discussed some of last year's experiences as guides and signals of what to expect in the cattle and beef business in the months and years ahead. Thorne, who is vice president of Wilson & Co., Inc., Chicago, made these five major points: 1) Government controls of livestock and meat prices won't work; 2) Even though they won't work, they nevertheless upset production; 3) There is a big demand for beef; 4) The efficiency of beef production is increasing, and 5) Consumers don't understand livestock and meat.



G. B. THORNE

Thorne's speech, in part, is reprinted here.

"Price ceilings on beef have now been in effect almost a year, and live cattle price regulations for over seven months. Let's look at the record.

"Soon after ceilings were placed on beef in late January 1951, cattle prices began to rise. By early spring legitimate processors were in a serious squeeze and suffering heavy losses. In a futile attempt to remedy this situation, the Office of Price Stabilization put limits on live cattle prices at levels enough lower than current prices theoretically to restore processing margins. As you know, this caused only a ripple in cattle prices.

"At this point, moreover, cattle producers and beef production were affected, which gets into my second point, that controls upset production even though they don't work. Along with the rollback in cattle prices prescribed by the Live Cattle Regulation on June 4, 1951, came the OPS announcement that there would be two further rollbacks, one in August and another in October. This announcement caused a sharp cut-back in demand for feeder cattle.

"Fortunately, Congress outlawed the last two scheduled rollbacks. In July the demand outlook continued strong as a result of the armament program. Under these circumstances, and with a favorable feed-supply outlook, the demand

for feeders reversed itself. A majority of the normally two-way cattle became one-way cattle, with even the illegal slaughterer being outbid in many cases. The July-September shipment of feeders to eight Corn Belt States was 17 per cent over a year earlier, and the second highest on record. This demand for feeders, plus the short supply of fed cattle, cut the supply of cattle available for slaughter down to abnormally low levels during July-September. This small supply of beef exerted strong pressure on ceilings.

"What happened at the processor and wholesale level during this period? First, wholesale market quotations as reported by USDA for Choice beef carcasses ranged from \$3 to \$4 per cwt. over the wholesale ceiling prescribed for packers. This could only mean that regulations were being violated, or legal means were found of avoiding their intent. Second, market prices on live cattle averaged consistently above the OPS compliance level straight through the summer months, often as much as \$2 to \$3 over compliance for Choice steers. Of course, slaughterers who operated legally could buy only a very small share of their normal volume. With slaughter operations so greatly reduced, heavy financial losses were inevitable.

"There was also a major distortion in the geographical pattern of cattle slaughter which showed up as soon as controls were instituted. Slaughter on both the East and West Coast ran 20 to 30 per cent over a year earlier during the summer, while slaughter in the Corn Belt dropped as low as 40 to 50 per cent under the corresponding period of the previous year.

"Mid-October marked the first time that any kind of beef dropped below ceiling levels. During the last half of October and in November, cow beef dropped to as much as \$3 to \$4 under ceilings. Cattle marketings continued to expand through November and into December, particularly the better grades, so that by late December, only light weight Choice grade carcass beef was selling at the ceiling. All other kinds and grades of beef were selling below ceilings by varying amounts.

"This experience since last spring has demonstrated something we already knew, but which we have been unable to get some people in Washington to admit, namely, that with a steady or rising price level, a lower price for beef

will only come from an increase in supply, with or without controls.

"While these developments were occurring in the cattle and beef markets during the past year, cattle numbers on farms and ranches were increasing at an unusual rate. The U. S. Department of Agriculture has tentatively estimated a record increase in cattle numbers during 1951 of nearly 7,000,000 head, which would mean 91,000,000 head on farms at the beginning of 1952. The previous record on increases was 4,300,000 head in 1915 and the previous record total number was 85,600,000 on January 1, 1945.

"Why is it that during the past year we have had the greatest accumulation of cattle on farms ever experienced? Of course, we were in an upward trend in cattle numbers, and we did have another year of favorable prices for cattle in relation to other agricultural products. Weather and feed conditions were favorable in most sections. These factors provided a basis for expansion. However, I believe a very important factor causing the record increase in the inventory was price controls.

Inflation Curve Gradual

"First, cattle feeding was disrupted during the spring and summer, due to the threat of rollbacks and other short-term price-control uncertainties. This caused cattle to back up in the country. This resulted in a sharp curtailment of marketings, which, in turn, caused higher prices regardless of controls. Finally, this strong pressure on prices created over-optimism in the cattle business.

"This over-optimism was further stimulated by the continuous stream of statements issued by Economic Stabilization officials that we were threatened with runaway inflation. It may be that inflation is still ahead of us, but even official Washington has started to moderate its tone, indicating the type of inflation we are now likely to have is a slow, gradual process rather than a spiraling gyration.

"Looking back over this whole sequence of events, it seems to me it is safe to conclude that the expansion in cattle numbers on farms in 1951 would have been much more moderate under free markets than that which has actually occurred, and certainly more beef would have been available for American consumers in 1951. Cattle slaughter last year was the smallest since 1941. In

relation to the January 1 cattle population, it was the smallest since 1933. The effect of expanded inventories of cattle on current slaughter is well illustrated when we consider that if cattle and calf numbers at the end of 1951 had been the same as at the beginning of the year, cattle and calf slaughter last year would have been about 25 per cent more than it actually was.

"We are all now wondering how far this expansion is going. Have we reached the peak of the cattle cycle? If not, when will it be reached? This is the fifth upswing in cattle numbers since 1896. From the level of 91,000,000 head at the end of this year, the Department of Agriculture has pro-

jected increases of 5,000,000 head in 1952, 4,000,000 in 1953, and 3,000,000 head in 1954. This would give a peak total of 103,000,000 head at the end of 1954.

"In our own study of these projections in comparison with past cycles, we would agree that these figures look reasonable in terms of a normal cattle cycle. But will we have a 'normal' cycle? We've never had a normal cattle cycle yet.

I doubt if too much issue can be taken at the present time with the 5,000,000 head increase projected for this year. Cattle values are likely to continue above normal in 1952, which will probably give encouragement to further

holding back of cattle and calves in the country. At least average weather must obviously be assumed for a 5,000,000 head increase to materialize. Assuming this increase in numbers, production of beef and veal from slaughter in 1952 would be about 70 lbs. per person, or 10 per cent over the 1951 level.

"After 1952, I have reservations about further increases, for four reasons. First, based on the Department of Agriculture's projection of cattle numbers, cattle and calf slaughter in 1953 would show an increase of about 25 per cent over this year. Second, if the schedule of armed-forces expenditures means anything at all, it indicates a leveling off and possible downturn during 1953, which might reduce demand. Third, there is a good reason why we should not expect the upward phase of the production cycle to last as long as past cycles. The marketing tempo on cattle has been stepped up considerably. The average age of slaughter cattle at time of marketing is much less than it used to be. Fourth, while it may be that average weather would support some further increase in numbers, there certainly is some risk of unfavorable weather when we look this far ahead. As far as feed grains are concerned, we know the situation has tightened already.

"The possible effects of controls on future cattle inventories should not be overlooked. Controls continue to be a threat both to the short-term and long-term outlook for the industry as long as they continue to exist.

"My third observation on experiences in 1951, which I believe has important implications for the future, is the further demonstration we had that there is a big demand for beef.

"For several years many of us in the industry have been impressed with the persistent demand that asserted itself for quality beef, particularly for the beef now graded Choice. Actually, we saw the demand for Choice beef begin to grow before World War II, but it was given a special impetus during the war when incomes increased, and while Choice beef was a scarce article. Aggressive retailers began to feature it, and others followed. The rapid development of self-service in meat markets also favored Choice beef, because most self-service markets prefer to handle only one grade of beef, and consequently many use Choice grade. It is the most popular and satisfactory to the consumer, quality and price considered.

"Disposable personal income of consumers is now running about 5 per cent ahead of this time a year ago. Choice-grade steer prices are still 5 per cent above levels of a year ago, even after the recent decline and even though supplies of Choice and Prime cattle on the major markets during the past few weeks has been running about 20 per cent above a year earlier. These rough comparisons certainly indicate that we have a strong and insistent demand for quality beef.

(Continued on page 20)

WEAR-EVER *Aluminum* TUBS



Extra heavy reinforcing weld on handle. Bead, and reinforcing ring on bottom, closed with a continuous weld. Seamless construction.

5417-1/2 100 lbs. cap. (56 qts.) 20" top dia. 13" deep

Also—

Same as above, but bead and reinforcing ring not sealed with a continuous weld.

5219-1/2 120 lbs. cap. (65 qts.) 22 1/2" top dia. 12" deep

Same as 5219-1/2, but with riveted instead of welded handles.

5218-1/2 70 lbs. cap. (36 qts.) 19" top dia. 9 1/2" deep

5225-1/2 200 lbs. cap. (102 qts.) 26" top dia. 13" deep

TOUGH—these tubs are made from extra hard alloy in heavy gauge sheet aluminum. They resist denting and gouging, last longer, cut replacement costs. Wearing ring on the bottom takes the abuse of rough floors.

SANITARY, LIGHT—seamless construction. Bead and wearing ring are sealed with continuous weld. Easy to clean and keep clean. Easy to handle, too, because aluminum is light. Mail the coupon today.

WRITE TODAY TO:

THE ALUMINUM COOKING UTENSIL COMPANY, 400 WEAR-EVER BLDG., NEW KENSINGTON, PA.

☐ Send me your catalog

☐ Have representative see me regarding tubs

NAME

TITLE

Fill in, clip to your letterhead and mail today

A complete line for meat packers, canners, and sausage manufacturers, including



KETTLES



DRUMS



TUBS



TRUCKS



PANS



CONTAINERS

WSB Announces its Policy on Health and Welfare Plans

The Wage Stabilization Board, in GWR 19 and Resolution 78, has established a policy for new health and welfare plans or the modification of old ones.

General Wage Regulation 19 lists and defines the benefits covered by the new policy and outlines the procedures under which they may be put in effect. The benefits consist of temporary disability, hospital expense, surgical expense, in-hospital medical expense and death benefits on a group term basis, including accidental death and dismemberment benefits.

Resolution 78 contains a set of standards called "review criteria" for the guidance of employees or employers and unions. In general, if the proposed health and welfare plan conforms to the definitions of Regulation 19 and does not contain a feature listed among the criteria laid down in Resolution 78, it needs only to be reported to WSB on a prescribed form, and then may be put into effect after a waiting period of 30 days unless notified otherwise.

If the plan deviates from the definitions or contains any of the features listed in the review criteria, a petition must be submitted to WSB for approval. However, when employees pay at least 40 per cent of the cost of any particular benefit even though it varies from the definitions from the approved plan, that benefit is automatically approved and does not have to be referred to the WSB.

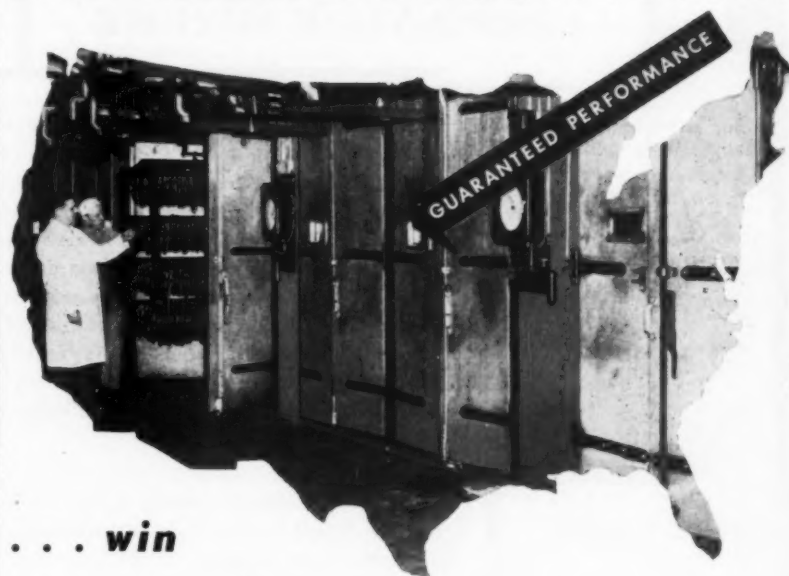
Health and welfare benefits permissible under the self-administering provisions under Regulation 19 or approved by the board need not be offset against increases which are allowable under any other WSB regulation or resolution. Employers who have charged such benefits against the 10 per cent wage adjustment allowable under Regulation 6 may petition the board for elimination of that charge.

Veal Advisory Committee Meets with OPS Officials

The veal industry advisory committee met this week with OPS officials to review the wholesale veal ceiling price regulation (CPR 101) issued December 4. OPS said the purpose of the meeting was to get the committee's reaction to the price relationships which are established for various cuts of veal, to definitions of cuts and to additions which the regulation allows wholesalers to add to base ceiling prices.

Several suggestions were made, according to the OPS release. Some members felt that the hindsaddle cut should be redefined so as to include two ribs instead of one rib. They said this cut has been traditionally sold in some areas with two or more ribs left on. Others felt the price spread between foresaddle cuts and hindsaddle cuts should be increased.

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nation-wide

acceptance!

Every Julian Smokehouse is built by Julian mechanics in our own shop and foundry . . . thus assuring Julian control at every step of the way . . . and meriting the nation-wide acceptance we enjoy today. Many of the country's leading packers are benefiting daily from the trouble-free performance of their Julian Smokehouse . . . the result of Julian's expert engineering "know how".

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Authorized Distributor for Worthington Pump & Machinery Corp.

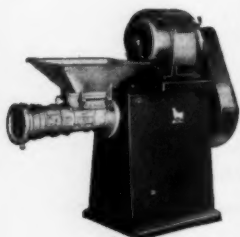
CHOP·CUT

AN ACCEPTED PRINCIPLE A DEPENDABLE MACHINE

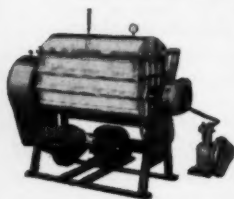
For a sausage kitchen with Boss balanced efficiency, word your inquiry to include . . .



BOSS STUFFERS



BOSS GRINDERS



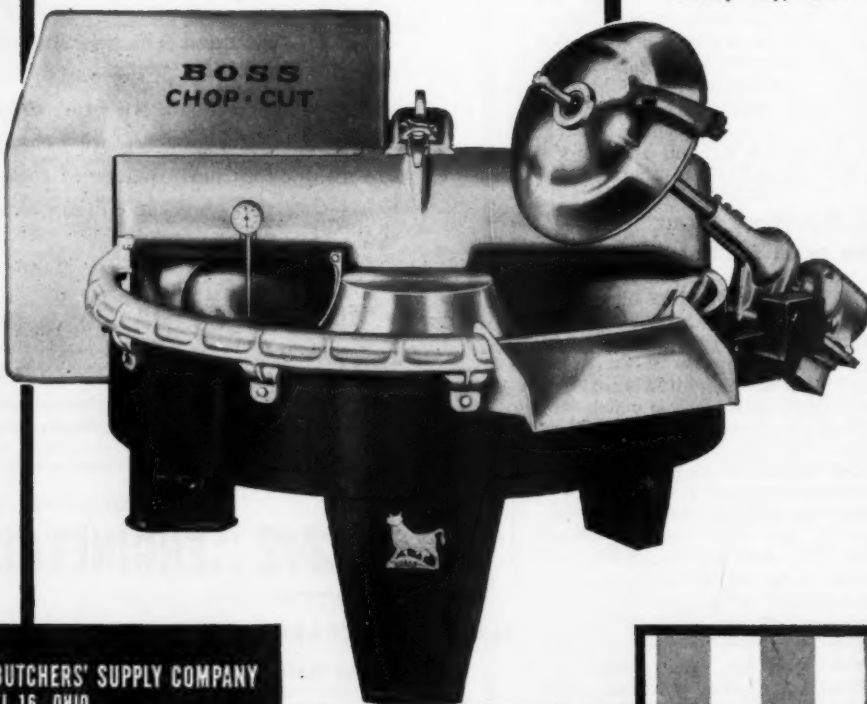
BOSS MIXERS



In just a few short months since its introduction to the industry the Boss Chop·Cut Cutter, featuring the newest, the "chop-cut" principle of sausage meat preparation, has gained "acceptance" among the country's finest sausage kitchens. As distinguished from the draw-cut stroke of the scimitar shaped knife used in old style cutters, the chopping stroke of Chop·Cut's straight, double-edged knife is fast and cool, and produces a fine textured, even colored emulsion which resists shrinkage and increases eye appeal.

Complete information about Chop·Cut . . . or Boss Silent Cutters . . . will be furnished promptly upon request.

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.



Each name in this list of cities represents an installation of one or more BOSS Chop·Cut Cutters. The list does not include the many Boss Silent Cutter installations made during the same period in plants where the best in conventional sausage meat cutters are preferred.

Cincinnati, Ohio
Sheboygan, Wisc.
Madison, Wisc.
Cleveland, Ohio
Chicago, Ill.
Davenport, Ia.
Omaha, Neb.
St. Cloud, Minn.
McKeesport, Penn.
Los Angeles, Cal.
Philadelphia, Penn.
Columbus, Ohio
Knoxville, Tenn.
Pittsburgh, Penn.
Hilbert, Wisc.
Panama, R. de P.
Jersey City, N. J.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

PERSONALITIES

and Events

OF THE WEEK

► **Erwin K. Wetzel**, vice president, Stark, Wetzel & Co., Indianapolis, has announced the appointment of **Frank E. Hand** as general superintendent of the company's Frankfort, Ind. plant. Hand was connected with Oscar Mayer & Co., Madison, Wis., for the past 15 years in various production executive capacities.

► **A. B. Crampton**, advertising manager, Stahl-Meyer, Inc., New York, has been named chairman of the meats and provision division in the 1952 appeal of the National Foundation for Infantile Paralysis in Greater New York.

► **Oscar E. Hagedorn**, 68, formerly a department superintendent for Wilson & Co., Kansas City, died recently. He had retired in 1944 after 49 years employment.

► **F. Briess**, managing director, Newton Meat Co., Ltd., Auckland, New Zealand, visited the Chicago offices of THE NATIONAL PROVISIONER this week. He was on his way home after a business trip to England. The Newton

Montana Meat Co. Completes Expansion, Remodeling Program

The Sunday, December 30 issue of the Helena, Mont. *Independent Record*, carried a page story with many pictures on the Montana Meat Co., entitled "Helena Has One of Finest Packing Plants in Northwest." The newly expanded 46-year-old plant has begun a series of small group tours to acquaint the people of the city with meat packing operations. The addition last year of general office space brought the practical working area of the plant to about 35,000 sq. ft.

The packing plant proper houses general offices, shipping and loading, kill room, coolers, hide storage cellar, smokehouses, sausage kitchen, pickling room, lard room and storage areas. A separate building contains steam generating boilers and refrigeration machinery. A two-story tallow rendering department, reached by a sloping ramp from the killing floor, was one of the first of the new buildings started. This was in 1938. Lying parallel to the plant are the livestock yards.

Meat Co. is a wholesale meat dealer and ham canner.

► The "Know Albany" Committee, formed six years ago under the leadership of **Wilson C. Codling** and other public-spirited businessmen of Albany, N. Y., has opened another major campaign to bring new industry and business to the state's capital city. Funds will be supplied by the committee to publish a booklet on the city's advantages. Codling is vice president and general manager of the Albany Division of the Tobin Packing Co.

► **Thomas Curran**, who formerly was with Armour and Company, Springfield, Mass., has joined the Hampden Beef Co., Springfield.

► **William C. Waugh**, who formerly was in charge of sales promotion and public relations for the Colonial Provision Co., Boston, has joined **Arnold & Co.**, Boston advertising agency, as vice president in charge of merchandising.

► **H. E. Staffel**, president, Ready Foods Canning Corporation, Chicago, has announced that the company has acquired **Bestwest Food Products, Inc.**, of Cudahy, Wis. The plant and facilities of Bestwest will continue to be used to manufacture and distribute their "Gobble-Gobble" brand, boneless, roasted, ready-to-eat turkey rolls, marketing generally through meat packing outlets, meat jobbers, hotel and restaurant

Swift Receives Award for Excellent Management

Swift & Company, Chicago, has been awarded a Certificate of Management Excellence for the year 1951 by the American Institute of Management, New York. According to **Jackson Martindell**, president of that non-profit foundation, which is devoted to the study and improvement of corporate organization and management, only 298 firms in the United States and Canada were deemed eligible to receive the award.

To decide which companies are eligible, credits are given for excellence in ten separate fields: economic function, corporate structure, health of earnings growth, fairness to stockholders, research and development, directorate analysis, fiscal policies, production efficiency, sales vigor and executive evaluation. In order to be certified by the institute, a company must receive 7,500 points out of a possible 10,000. The point system used is based on a continuing comparative study of 3,000 concerns.

supply houses and frozen food distributors. **Roger B. Clark**, sales manager, Ready Foods Canning Corporation, will manage sales of **Bestwest Food Products, Inc.**

► **Arthur Charles Sargent**, who was associated with **Whyte Packing Co.**, Montreal, Quebec, for 39 years, died recently.

► **C. T. Prindeville**, vice president, Swift & Company, Chicago, spoke recently before the **Berrien County (Mich.) Agricultural Service Council**.

► **Adam H. Zehner**, one-time superintendent of the **Zehner Bros. Packing Co.**, Dayton, O., died December 22. He had retired six years ago.

► **Walter W. Cultice**, 60, owner and operator of the **Xenia Abattoir**, Xenia, O., died suddenly of a heart attack, December 28. He had been engaged in the meat business for 40 years and had had the **Xenia Abattoir** about 20 years.

► **Martin J. Weber, sr.**, owner of the old **Martin Weber Packing Co.** and for the past two years with the **Schuman Provision Co.**, Columbus, O., died recently. He had operated the firm under his own name for about 35 years.

► **Joe Paull**, wholesale meat dealer in Philadelphia operating under his own name, has been presented with a bronze plaque in recognition of his activities in behalf of the **Uptown Home of the Aged**, of which he is chairman of the board. The presentation was



A HIGHLIGHT of the annual car route sales meeting of **Krey Packing Co.** held recently in St. Louis was the presentation of the American Meat Institute's 50-year pin to **Al Holbrook**, manager of the Buffalo, N. Y. office, by **Krey President J. F. Krey**. Holbrook had been with the firm more than 30 years. **Bill Young** of the sales staff, Sheffield, Ala., presented **O. H. Bill**, retired car route sales manager, with gifts from **Krey Packing Co.** and his sales associates. The meeting was conducted by **Frank Delaney**, recently appointed sales manager of the **Krey** firm.

made during the recent annual Chanukah Celebration held in the home by William A. Gerber, national vice president of the Supreme Lodge of B'nai B'rith.

►Louis Bernstein and Manuel Rosenbaum were listed as the owners of the newly-formed Norris Meat Co., 2006 N. Front st., Philadelphia.

►Joseph Wagenheim, who operates a wholesale meat firm by that name in Atlantic City, N. J., has been reelected for the seventh consecutive term as a vice president of the Atlantic City Miss America Pageant.

►An item in the December 1 issue on labor trouble in packing plants in Argentina erroneously referred to a Swift & Company plant at LaPlata. Swift sold its plants in that country in 1918. They are owned by International Packers, Ltd.

►Miss Jean Callow won the safety slogan contest conducted by Canada Packers Limited with this slogan: "Safety Is Priceless but it doesn't cost a cent." Second prize went to Bud Moeller for "You'll never get hurt if you're constantly alert." Len Williams won third for this idea: "Prevent, not repent accidents."

►Lewis L. Schnauffer, president, H. D. Reese Co., Philadelphia wholesale meat firm, died December 31. He was 65.

►Swift & Company plans to build a plant in Harvey, La. to manufacture glues and adhesives.

►Richard W. Rath, assistant treasurer, Rath Packing Co., Waterloo, has been named a vice chairman of the campaign for the Black Hawk County chapter of the American Red Cross in February.

►Thrivo, Inc., has been granted a Pennsylvania state charter of incorporation. The company manufactures a dog food under that name.

►Cribbs Sausage Co., Memphis, Tenn., will construct a \$40,000 plant that will include slaughtering, cutting and cold storage rooms. The new 40 by 80 ft. building will be erected in north Memphis. J. H. Cribbs owns the company.

►Julius Eulau, 72, retired president of the New York Dressed Beef Co. and founder of the Jewish Community Center of White Plains, died recently.

►John F. Krey, president, Krey Packing Co., St. Louis, has been elected a director of the Chamber of Commerce of Metropolitan St. Louis for 1952.

►Arnold C. Torke, Buffalo, N. Y. district manager of Geo. A. Hormel & Co., Austin, Minn., has been elected president of the Food Industry Sales Executives of Buffalo.

►Leonard P. Walters, manager of the Swift & Company plants in Memphis, Tenn. and Little Rock, Ark., for about 30 years, died recently. He was 66.

►The 13 members of Rath Packing Co.'s livestock softball team, which last year won the Waterloo, Iowa, league championship, have each donated a pint of blood to the Red Cross blood bank. All players are Rath employees.

Thorne on Beef Outlook

(Continued from page 16)

"Quality beef is the preferred meat in America today, and as long as we have an expanding economy, this consumer preference should continue. Added to this is the increase in the human population which, according to population experts, should amount to around 1,700,000 a year for the next ten years. Considering the mounting numbers of cattle in the country, and the increase in slaughter that is getting under way as a result of increased numbers, a downward trend in cattle values is to be expected. However, with the broad demand for beef that has been gradually built up in this country, I believe we can place some confidence in the expectation that a substantial increase in beef will move into consumption with relatively moderate declines in prices, as long as national employment and incomes continue at high levels.

"Before leaving this subject of beef demand, it should be mentioned that the trend away from over-finished beef is continuing at the present time. At the present time we can sell a Prime-grade beef carcass for very little more per pound than we can get for a Choice carcass, and part of the time recently these two grades of the same weight have sold at the same price.

"My fourth point is the further evidence in 1951 of the progress being made toward more economical beef production. Great headway has been made in reducing the cost of gain in producing quality beef. This includes a number of things such as a greater use of improved grasses and legumes in the cattle feeding program and a much better utilization of the low valued roughages of high cellulose content.

"My last point pertains to the problem of getting a better public understanding of the livestock and meat business. I believe all of us who were very close to this whole effort against imposition of controls during the last year have a better appreciation of the size of the job we have ahead of us in getting the rank and file of consumers to understand the vital connection between free markets and more meat on the table. It has been brought home to us that the average consumer believes that the price she pays for meat builds up from the producer through the feeder, packer and retailer, each one adding his cost plus a profit to determine the price he receives.

"Only a relatively few of them understand that the price of meat is determined by what the consumers in the aggregate are able and willing to spend for the quantity of meat currently available. Few of them realize that American housewives, taken together, have decided that steak is not too high at \$1.25, and that is why it sells at that price. They do not realize that there is no other place on earth where an hour of labor will buy as much food as in America.

"Our industry's public relations position deteriorates rapidly during periods

Accident Rate Going Down Again For Packers In NSC Safety Contest

The upward trend of injury rates for meat packers participating in the National Safety Council's safety contest has apparently reached its peak and better safety performance is indicated. High point for the poorer safety record was reached during April-July, 1951.

The current average rates for September and October were the lowest in over a year. They decreased the cumulative average rate of 10.86 for the 10-month period. However, this is still 11 per cent above the corresponding rate for the 1950 contest.

The higher cumulative frequency rate for the current contest reflects the increase of 27 per cent in the rate experienced by the larger plants in Division I. This group accounts for over half the man hours reported in the contest, consequently any increase in their rate promptly reflects itself in the overall average. Actually, however, the Division I average is below the entire contest average rate.

For Group A, Division I (plants with 300,000 man hours per month or more), the October rate was 9.18. Leaders in this section were Wilson & Co., Inc., Oklahoma City, with an accumulative 10-month average of 3.69, followed by Oscar Mayer & Co., Madison, Wis., with 3.84, and Swift & Company, Omaha, with 4.34.

In Group B, Division I (plants with 100,000 to 300,000 man hours per month), the October average was 7.18. The Swift Canadian Co. Ltd., Toronto, led with the splendid 10-month average of 1.91, followed by Swift's Los Angeles plant with 2.29, and Wilson's Los Angeles plant with 3.47.

In Group C, Division I, the October frequency rate was 13.70. Three plants had perfect accident-free records for ten months. They were Swift's Ogden and Hallstead units and Burns & Co. Ltd., Edmonton, Alberta.

of inflation as both the press and general public become increasingly vocal. Since meat is an important food item, it becomes a political football and has the limelight of publicity focused on it.

"The industry has made real headway in its educational work on the nutritive value of meat. This is reflected in the demand for meat, but we must strive to get across to the consumer the reasons why a free market system is essential if our industry is to function efficiently in serving her needs.

"We must get consumers as well as congressmen and others in official places to realize that it is in their own best interest that our system of free market prices shall be preserved. We cannot be real Americans without the freedom that is our heritage and our hope for the future. We cannot have that freedom nor continue our economic progress without free markets."

The only question is "when?"

Sooner or later the man looking for a better truck buys an International.

Then he wonders why he didn't do it sooner. He gets better performance, he cuts costs, he makes more money.

If that's what you want, the only question is "when?"—when are you going to see your International Truck Dealer or Branch and get all the facts about the new International Truck that is engineered to do your job better, at lower cost?

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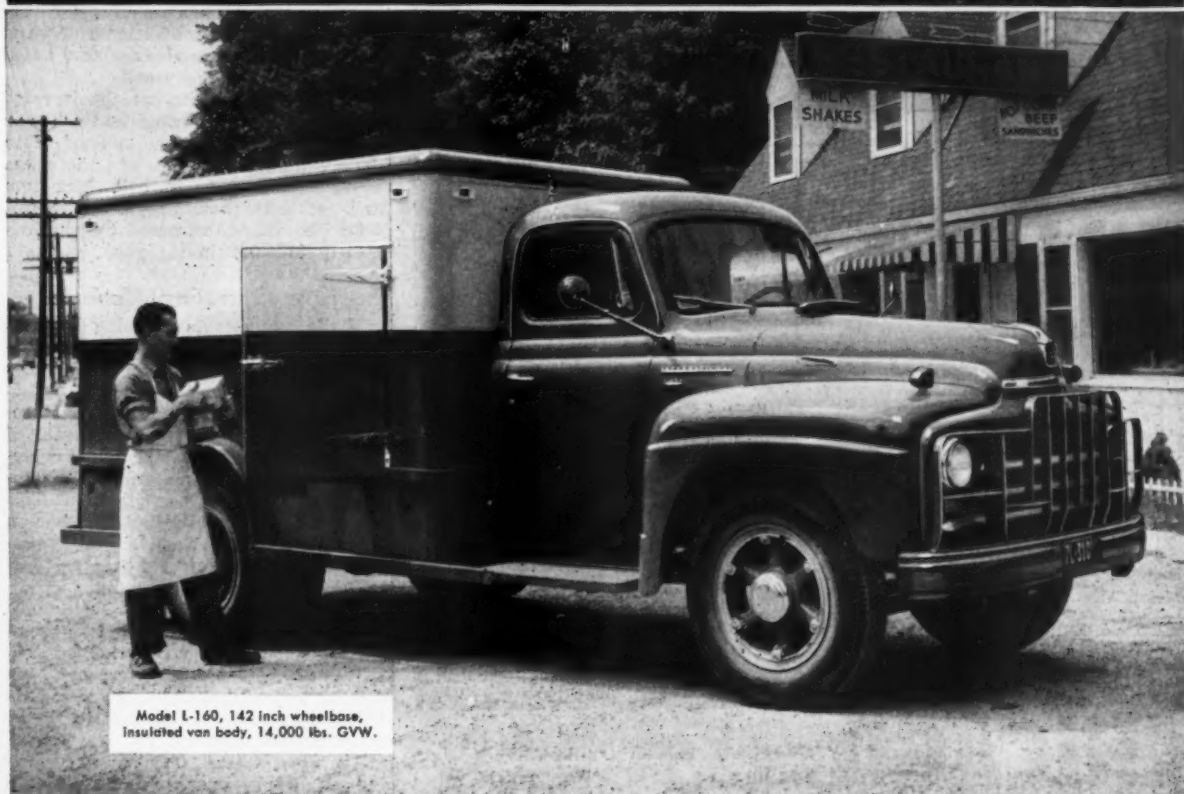
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- Service by nation's largest exclusive truck service organization.



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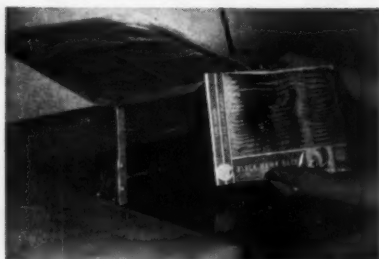
Model L-160, 142 inch wheelbase, insulated van body, 14,000 lbs. GVW.

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Handles any cellophane or film-wrapped bacon package at less cost!

At low cost you can now have neat, tightly wrapped bacon packages that boast a handsome, saleable appearance! Regardless of the style package you use, you can overwrap it faster, better, at lower cost, with this RS-12 Sealer. Simplifies bacon packaging to package assembly and only two quick passes of package under the heated sealing roll. This efficient sealer enables you to manually approach the packaging speed of machines costing thousands, yet is very low in cost. Standard RS-12 Sealer with adjustable thermostatic control & cello tray costs only **\$48.75**. For Teflon-coated sealing roll (seals Pliofilm, acetate, etc.) add **\$5.00**. **Order now!**



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Stahl-Meyer Has Better Year in 1951

FOR Stahl-Meyer, Inc., 1951 was a year of sales growth and earnings improvement. For the sixth successive year, sales increased to a point where both dollar and tonnage sales stood at an all-time high. For the first time, tonnage exceeded 100,000,000 lbs. Net sales for the fiscal year amounted to \$46,438,861, compared with \$33,841,139 in 1950.

After provision for taxes, earnings amounted to \$166,443 (excluding special adjustments) compared to \$6,600 in 1950. Direct taxes, including federal income of \$203,000 applicable to the 1951 fiscal year, totaled \$415,688, or 9/10c of the sales dollar. Last year these taxes amounted to \$180,359.

Reporting to stockholders, George A. Schmidt, jr., president, said that "while these earnings represent an increase over the recent past, management is fully aware of the need for further improvement before earnings are in keeping with reasonable return on investment. Nevertheless, a more solid earnings foundation has been laid."

A dividend of 50c per share was paid each quarter to holders of prior preferred stock and an additional dividend of \$3 per share was also declared based on earnings for the year.

Schmidt explained that the increase in business, plus a consistently higher cost level, required the use of more dollars than ever before and there was a decided increase in both long-term and current borrowings. However, total net assets increased by approximately \$135,000 in the year.

Improve Operating Methods

While many costs of doing business increased, unit costs were proportionately in line with higher selling prices and declined in some instances due to higher volume. Engineering and production collaborated in a program of improved operating methods and equipment which aided materially in minimizing advancing cost factors. This necessitated a substantial increase in capital expenditure, and a similar program has been projected for 1952.

In summary Schmidt said that although there are many reasons to be optimistic as to the future of the company over the longer term, enthusiasm should be tempered with respect to the coming year's operations, since results will be so directly determined by future governmental policies.

The consolidated statement of earnings of Stahl-Meyer, Inc., and subsidi-



G. A. SCHMIDT

aries for the year ended October 26, 1951, was reported as follows:

Net Sales	\$46,438,861
Cost of sales, selling, general and administrative expenses (including depreciation and amortization of \$150,857 in 1951 and \$150,236 in 1950)	46,046,518
Earnings from operations	392,343
Other income	36,921
Interest Expense	428,364
Net earnings before federal taxes on income	58,921
Estimated federal taxes on income	369,443
Net earnings for year	203,000
Adjustment of book value of plant and equipment and related accumulated depreciation and amortization as of October 27, 1950 to conform with amounts agreed for federal income tax purposes, less additional income taxes of \$216,028 and interest thereon of \$40,219 (net of income taxes)—net credit	166,443
Net earnings for year after special adjustment	31,581
Retained earnings at beginning of year	198,024
Restored from reserve for contingencies, taxes, etc.	829,696
	150,000
	1,177,720
Deduct amount set aside for dividends on prior preferred stock—\$5 per share in 1951 and \$2 in 1950	59,385
Retained earnings at end of year	\$ 1,118,335

OPS Puts Canned Meats And Sausage Under CPR 22

OPS, in Revision 1 to SR 15 to CPR 22, has put sterile canned meats and dry sausage under CPR 22. Manufacturers who calculated their ceiling prices under SR 15 must re-file in accordance with CPR 22, except that the mandatory filing date provided in that regulation is extended insofar as canned meats and dry sausage are concerned. Those who have already filed for canned meats and dry sausage under CPR 22 are not required to do so again. Those who are eligible under CPR 22 to elect to remain under GCPR may elect to price under this regulation for all their commodities, including sterile canned meats and dry sausage.

CPR 22 provides that manufacturers whose sales for their last fiscal year amounted to less than \$250,000 may elect not to use the regulation. However, if they do they may not use it for any of their commodities. CPR 22 also provides for retention of GCPR where use of CPR 22 results in a price change of less than 1 per cent.

Merchants Report Higher Sales, Lower Net Profit

Sales of the Merchants Wholesale Meat Products, Marquette, Mich. in 1951, amounted to \$1,095,426, an increase of 11 per cent over 1950. The firm's gross profit showed a decrease of 2 per cent, according to the annual report prepared for stockholders by John S. Davey, office manager, and reported by him at the annual meeting.

Earnings were \$6.26 a share and the firm paid two dividends of \$1.25 each during the year. Current assets increased 34 per cent. During 1951 some remodeling of the plant, both interior and exterior, was completed.

MID Revises Grade Marking Amendment

The Meat Inspection Division has amended Memo 101 (Revised) so that it is no longer necessary that impressions of grade markings applied to meat in official establishments under the supervision of the federal meat grading service be submitted to the Washington office for approval provided they are in exact conformity with the markings specified by MID. However, they should be approved by the inspector in charge prior to use. Grade markings, other than the ones specified, should be submitted for Washington approval in the usual manner.

The present supplement rescinds all approvals previously granted to impressions of official U. S. grade markings which under its provisions are exempt from need for individual approval.

MID Memo 101 (Revised), issued November 22, 1946, provided that official grading terms such as Prime, Choice, Good, Commercial and Utility and the letters AA, A, B and C which are associated with these official grades of meat of cattle, sheep and calves may be used only on meat so graded by the federal meat grading service, and that impressions of stamps and labels bearing any of the grading terms be submitted for approval.

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PLANT OPERATIONS

IDEAS FOR OPERATING MEN

RAPID DETERMINATION OF MOISTURE

Otoe Food Products Co. of Nebraska City, Neb., has found that handling Army contracts on canned meat foods and other products requires close quality control, with special emphasis on the percentage of moisture allowed by the specification. If a contract is completed with an average moisture content substantially below the specification, yields may be reduced with the entire operation resulting in a loss. Too much moisture, on the other hand, may bring pricing penalties, again with an adverse dollars and cents effect.

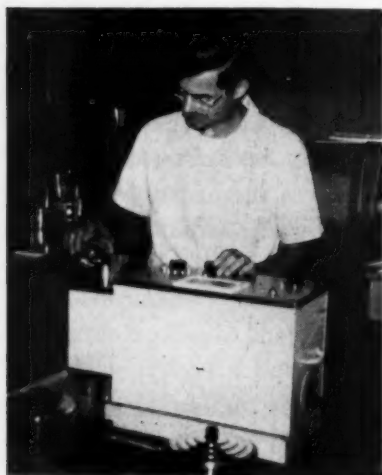
The firm's experience with Army contracts covers large volume production during World War II, and a continuation of contracts at the present

line at roughly one-third and two-thirds of the way through the batch as it is being run. The moisture content of these samples is checked, and this information is used immediately to adjust the mixture of the subsequent batches of product coming through. Similar tests are repeated throughout the day to provide a continuous guide and control on the moisture content of the batches.

The economic aspect of this moisture control is easy to see. Without moisture control, yield losses of 40 cans or more on a single batch intended to complete 4,100 cans may readily occur. Assuming a value of 30¢ per can, the yield loss on one batch may amount to \$12. A day's run of ten batches could mean a \$120 loss. Extending this simple arithmetic, the savings possible by moisture control on completing contracts involving quantities of as many as one or two million cans are clear.

Because the use of the electronic moisture measuring device has been an innovation, Kolb has been making the tests himself, but the tests are now being turned over to laboratory assistants. The first step in making a test involves blending the contents of the two 12-oz. cans into one mass with a home-made blender. From this blend a 9-gram sample is weighed out and in turn blended with a solvent. The resulting solution is filtered and poured into the testing unit. A meter reading is obtained, which is converted to actual moisture content through the use of a conversion chart.

Time studies on the individual steps indicate an overall time required of about 5 minutes and 30 seconds. Where



time. Otoe's chief chemist, George C. Kolb, Jr., has always had a complete laboratory available to him, including ovens used in moisture determination. Such ovens are not completely satisfactory for controlling moisture during processing because of the 16 to 18 hour time lapse required to get an answer during which several batches or even a day's run can be completely processed.

A new electronic moisture measuring unit, providing accurate moisture measurement in approximately 5½ minutes or less, fills the need for a rapid tester that gives results while there is still time to use them to bring the following batches into line with specifications.

Otoe is at present processing a beef with noodles "C" ration item for the Quartermaster Corps which specifies a maximum moisture of 75 per cent. This item is canned in batches, which are the equivalent of about 4,100 12-oz. cans. After the ingredients have been mixed and the cans filled and sealed, but before retorting has taken place, two 12-oz. cans are taken from the

a series of tests are being made, however, a number of the steps can be carried out simultaneously by one person with a reduction of the time for test to about 4 minutes.

Accuracy of the electronic moisture determinations is verified through a daily comparison made on identical samples with the standard 18-hour vacuum oven run at 101° to 102° C. Mr. Kolb reports that moistures measured on this instrument correlate within one-half of 1 per cent with the basic oven procedures, which is satisfactory for practical control purposes.

Stuff Canadian Bacon Better, Faster With New Power Machine

One of the most critical tasks in the preparation of Canadian bacon is the stuffing operation. Stuffing is generally performed by hand. The operation is tiring and tedious, especially if any volume of product is stuffed. Strong manual effort is required to push a 40-in. piece of Canadian bacon into a stuffing horn no matter how well the horn might be made.

Through manual efforts the high degree of tightness desired in stuffing the loin into the cellulose type casing is seldom attained. Because of the stuffing difficulty there is a tendency to over size the casing, which, after stuffing, must be milked to free it of excessive moisture and to better firm the product.

These stuffing problems have been solved for a large sausage kitchen through a new machine known as the Du All loin stuffer and distributed by United Butchers' Supply, Toledo, O. The machine allows more uniform and firmer stuffing. An exact size cellulose casing is used. The stuffing piston operates under 90 psi. and literally moulds the loin to the casing dimensions.

Although loins have a normal shape that is reasonably circular, the machine makes the contour more definite and also forces out the dip between the shoulder and ham end of the loin. The stuffed product has an even, circular shape from one end to the other. Eye appeal of the product is enhanced. Further, the casing legend shows to better advantage and can be more readily identified by the consumer.

Production experience with the machine has been favorable. With a crew consisting of a stuffer and two tiers, the machine stuffed 350 pieces of loins in two and a half hours. The sausage superintendent said that in all probability the machine could stuff enough product to keep four workers busy tying product. The machine has reportedly reduced stuffing costs by 60 per cent.

Besides its production advantage, the machine also makes a much firmer stuff than can be done by hand. It virtually presses out the moisture during

(Continued on page 28)

Hold Maintenance Meeting In Philadelphia Jan. 14-17

The second annual Plant Maintenance Conference is to be held at Convention Hall, Philadelphia, January 14-17. Feature speaker at the conference banquet Wednesday evening will be Manly Fleischmann, administrator, Defense Production Administration, who will discuss "Plant Maintenance in National Defense."

Concurrently with the conference will be the Plant Maintenance Show at which approximately 225 companies will exhibit. Emphasis at both meetings will be placed on preventive maintenance to help industry meet its huge military and civilian production schedules in face of equipment shortages.

The conference will be divided into more than 30 separate sessions in order to accommodate special talks on various maintenance problems in terms of various size plants.



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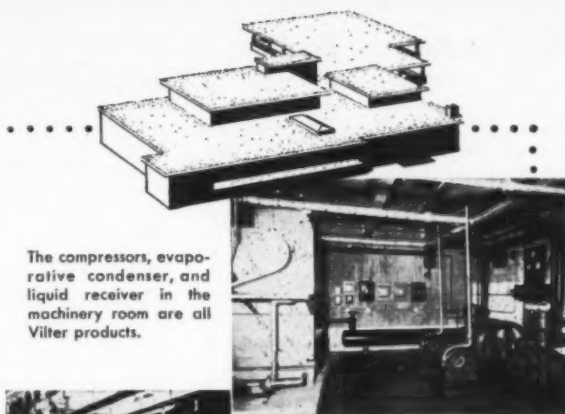
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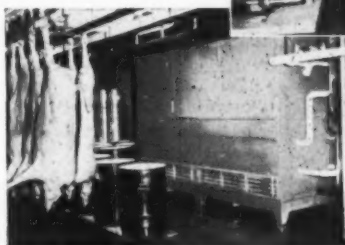
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The compressors, evaporative condenser, and liquid receiver in the machinery room are all Vilter products.



Vilter Brine Spray units cool the Lundy chilling and holding rooms. Automatic controls for both moisture and humidity are used here.

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● The Lundy Packing Company was established in 1950 both to provide a new industry for Clinton, and to promote the raising of livestock throughout eastern North Carolina. At the present time, the Lundy plant processes hogs, and produces lard and other by-products.

Vilter refrigeration in the Lundy plant provides cooling and humidity control for the chilling and holding rooms, and cools a direct expansion lard roll. Operation of the Vilter compressors is automatic. The proximity of the Vilter Evaporative Condenser to the compressors adds to the savings of this thrifty Vilter unit.

Packers and processors throughout the country rely on Vilter refrigeration for the carefully controlled, fully dependable cooling they must have. Because Vilter equipment adds low operating cost and minimum upkeep to its reliability, plant after plant has standardized on Vilter.

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New Markets for Feathers

(Continued from page 11)

posed feathers should be avoided, because they tend to gum during cooking at lower temperatures than fresh feathers and they also yield a product of lower nitrogen content. Under normal conditions the feathers should not be left in piles more than three to four days before they are processed.

One experienced renderer told the PROVISIONER that the reported nitrogen yield was too low. It may be that the collection process held the feathers in storage too long for quality returns.

Heating the feathers in the cooker is accomplished by bringing live steam into direct contact with the material. The heating time required to obtain a

satisfactory product increases rapidly as the steam pressure is lowered below 40 psi (287° F.). When pressures above 60 psi (307° F.) are used, extreme care must be exercised to avoid gumming the product. If the feathers gum, it is difficult or impossible to discharge or dry the material unless it has been heated until the entire mass is charred, dry and brittle. This may require heating at 80 psi for four hours. Gumming, as with blood meal, increases power requirements for mixing and heating and makes it difficult to clean the cooker.

A good product is produced when the feathers are heated at 40 psi for one hour, or for 30 minutes at 60 psi. As a precaution against gumming, it is recommended the plant start at the lower pressure and conduct trial runs

until the process is thoroughly understood and the higher pressure can be used with safety.

Loss of product by volatilization during cooking is negligible and is limited to a little sulphur and nitrogen.

While emphasizing the need for further research before it can be safely assumed that feather meal has a place in the chicken feed market, Dr. Wilder points out that lower heating pressures are more desirable. He also believes that drying in the melter is to be preferred to drying in a rotary dryer. His findings apply especially to the possible future use of feather meal as a chick feed. The rotary dryer lowers the amino acid content of the feathers.

In describing the equipment needed, the USDA research team noted that a conventional cooker, with modifications to bring about uniform distribution of live steam through the charge and to permit rapid exhaustion of the steam at the end of the cooking period, is suitable for the operation. If the cooker is not fitted with instruments for careful and exact registration and control of pressure, temperature and time, it should be so equipped. Excessive temperatures can destroy much of the nitrogen value of the feathers and cause gumming in the melter.

The USDA scientists estimate that processing the feather meal would cost approximately \$34 per ton. Estimated costs include processing and packaging charges. Table 2 shows a breakdown of the figures. These cost figures are based on the assumption that a self-contained plant would process the equivalent of 10 tons of dry feathers per 24 hour day during four months of the year, and the equivalent of five tons of dry feathers per 16-hour day during the remaining eight months of the year. The estimate is based upon a variable supply of feathers since this condition probably exists in most poultry-processing areas. However, it should be noted that there is tendency for poultry production to level out, especially with the larger production units. It is estimated that the available 40,000 tons



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5

**MODERN FORTRESSES FOR
GUARDING THE NATION'S FOODS**

FTC Finds Advertising Payments Unlawful

Payments made to an association of food stores for the purpose of advertising and promoting the frosted foods sold by the distributor have been condemned by the Federal Trade Commission (Docket 5482, in re Carpel Frosted Foods). The FTC found that while such advertising and promotional payments are not unlawful as such, in this case they had been offered and made to the particular grocery association without being offered or made available to other grocers. The practice therefore violated the Robinson-Patman Act as discriminatory pricing. It had been argued in the case that the payments were necessary in order to help independent stores, members of the association, to compete with chain stores.

available annually constitute only 25 per cent of the total supply.

It was assumed for the purpose of calculating equipment sizes that a gallon of wet drained feathers weighs 3.6 lbs. and represents 1.2 lbs. of dry feathers with an 8 per cent moisture content.

The cost figures shown here do not include charges for picking up the raw material or marketing the finished product.

TABLE 1: ANALYSIS OF FEATHER MEAL

	Per cent
Total nitrogen	12.1-13.6
Water-insoluble organic nitrogen	9.8-13.1
Water-insoluble organic nitrogen soluble in neutral $KMnO_4$	9.5-12.8
Active water-insoluble organic nitrogen distilled from alkaline $KMnO_4$	6.6-7.9
Active water-insoluble nitrogen: Alkaline $KMnO_4$ method	67.3-69.3
Neutral $KMnO_4$ method	96.9-97.7

TABLE 2: ESTIMATED PROCESSING AND PACKAGING COST PER TON OF STEAM-TREATED FEATHERS

Factory Burden ¹	Labor ²	Materials ³	Total
Receiving and storing	\$ 1.00	\$ 1.70	\$0.00
Processing	12.60	9.60	2.60
Packaging	1.10	2.40	3.00
Total	\$14.70	\$13.70	\$5.60

¹Factory burden includes depreciation, interest on investment, and working capital, taxes and insurance, utilities, repair and maintenance and plant overhead.

²Labor includes wages and salaries and labor expense.

³Materials include either oil or gas for steam generation and packaging supplies.

GET IN THE SCRAP!

There is urgent need to increase the flow of scrap metal from all possible sources.

The National Production Authority has suggested the following basic instructions to be followed by every business in order to assure success of the expanded recovery program:

1) **Go after dormant scrap.** Start an emergency inspection and inventory of all heavy steel, whether machines, equipment, beams or plates. Dispose of everything you possibly can to a scrap dealer.

2) **Delegate authority.** The top executive of every industrial and commercial establishment, large and small, should appoint someone with authority to act in cleaning out dormant scrap.

3) **Appoint a salvage committee.** This committee should search all plants and properties, regardless of size, for dormant scrap; survey potential wrecking and dismantling projects that will produce scrap, and make disposition of all production and dormant scrap as quickly as possible.

4) **Put scrap collection on a "house-keeping" basis.** Make it the personal responsibility of the committee chairman to initiate a program to clean out the dormant scrap and to make a scrap survey every 30 days. Besides increasing the supply of scrap, continuous scrap recovery from questionable old stand-bys, obsolete machines and equipment reduces taxes through inventory write-offs, improves safety conditions, gives lowered insurance rates and clears valuable space.

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Oiled, waxed, wet strength, laminated... HPS Packers Papers meet the quality "musts" of meat men who want to be sure meat travels and arrives in best condition. If yours is the usual or the unusual protective wrapping problem, we can help you solve it.

MUSTS

What's YOUR "Must"? Write us



PAPERS FOR PACKERS FOR 49 YEARS
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Keeping Trucks Rolling

(Continued from page 13)

wheel bearings for looseness and tightening all wheel nuts, are performed at three- to six-month intervals, or every 20,000 miles.

The various steps in both classes of maintenance are listed on the maintenance sheet and each vehicle has its own file. As the inspection and repair work is performed it is checked off on the maintenance work sheet. The packer has these maintenance work sheets dating back to 1947 for each truck. The back of the sheet has space for listing the various items that need attention. Each item on the sheet must be checked as O. K., adjustment made, or still needs attention, with the markings OK, X and O. If the attention given requires part replacement, such as replacing the generator, this is recorded under O on the sheet and also on a special parts-replaced and major work-done sheet the packer keeps for each vehicle which needs such services. Of course, routine changes, such as replacing a water pump pulley, are only checked on the maintenance work sheet.

The work sheet is the check guide which provides Allgeier with a handy tab on the performance of preventive maintenance, and the major work-done sheet tells him the nature of the major work. For example, if the leaves of the rear springs are found to break frequently, booster springs will be installed or loading techniques checked.

Some of the more routine checks, such as body and tire inspection, are performed on a fleet and day basis. Tires and bodies are checked on Thursdays, while the batteries, headlights, brakes and horns are tested on Wednesdays.

Coupled with the preventive maintenance and major work-repair records are fuel record sheets. One of the garage employees is a hostler who, as the vehicles are checked in by the driver-salesmen, takes each unit to the plant gas station and checks oil, gas and water levels and air pressure. On a proper form he records the amount of fuel taken by each vehicle. He also records the daily mileage. These figures are transferred to a fuel consumption record which is kept on each vehicle.

Mileage per gallon on a weekly and a monthly basis is tabulated. Any deviation from average is investigated. A half a mile per gallon is sufficient to cause investigation. Any heavy oil consumption is also investigated.

The efficiency of the whole preventive maintenance program can well be judged by the fleet's performance. At no time have company operations been disturbed through a shortage of delivery trucks. The trucks as a group do not require any major replacement such as an engine change during their useable life. The original unit remains until it is ready to be traded in approximately five years. Yet, all of this is accomplished with a staff of five including the hostler, the washer-greaser, two auto mechanics and Allgeier.

Stuffing Canadian Bacon

(Continued from page 24)

its stuffing stroke that otherwise would have to be milked by hand. A minor amount of moisture remains, but this is readily freed with a hand stroke or two.

The machine has a 31-in. stainless steel chamber which is easily and quickly cleaned. Mounted on its own table, the unit is portable and can be moved about as desired. It enjoys MID approval.

The operating cycle is as follows: The worker places the casing onto the spring-compressed horn, places the meat into the chamber. The hinged, lipped lid is open at this point. With one hand the operator presses down on the locking lever. The downward stroke of the lever activates an air power closing device and the air stuffing piston. The operator holds the locking lever in position with one hand and guides the casing off with the other. When product is stuffed out, he releases the lever which places the machine back in the open and feed position.

It is recommended that the blade end of the loin be placed toward the horn. When stuffed, this larger portion of the loin will give the product its desired blocky appearance. It also is easier to compress the narrower portions of the loin to the larger blade end.

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Pork Production Declines, All Other Meats Increase During Jan. 5 Week

THE holiday season behind, the meat industry swung back into high gear to boost the output of meat accordingly. Cattle, calves and sheep accounted

cent above that for the week under immediate study.

Cattle slaughter of 216,000 head amounted to 9 per cent more than the

calves slaughtered and a 47 per cent increase in veal output. Last year during the same week a total of 95,000 calves were slaughtered, and 10,000,000 lbs. of veal was produced.

Hog slaughter of 1,223,000 head, on the other hand, declined compared with the previous week's kill of 1,255,000. Production of pork amounted to 167,600,000 lbs. against 170,700,000 lbs. for the week earlier. Last year a total of 1,322,000 hogs were slaughtered and 179,800,000 lbs. of pork was made available for consumption. Lard production of 44,000,000 lbs. was only a trifle more than the 43,900,000 lbs. for the preceding week, but 9 per cent less than the 48,500,000 lbs. a year ago.

The sheep and lamb slaughter of 181,000 head indicated a 16 per cent gain from the 156,000-head kill of the preceding week, but 11 per cent less than last year's 203,000 ovines killed under federal inspection. Lamb and mutton production of 8,500,000 lbs. represented a 16 per cent increase from the 7,300,000 lbs. for the previous week, but 11 per cent less than last year's 9,500,000-lb. output.

Further comparisons show a 1950 meat output for the week of 310,000,000 lbs.; 1949, 359,000,000 lbs.; 1948, 276,000,000 lbs.; 1947, 290,000,000 lbs.; and 1946, 301,000,000 lbs.

SALABLE AND DRIVE-IN RECEIPTS AT 65 MARKETS

The USDA reports the total salable and driven-in receipts at 65 public markets in November, 1951:

TOTAL SALABLE RECEIPTS*

	November 1951	November 1950
Cattle	1,344,784	1,422,613
Calves	377,957	434,507
Hogs	2,777,851	2,515,333
Sheep	664,408	676,597

TOTAL DRIVEN-IN RECEIPTS

	November 1951	November 1950
Cattle	1,203,282	1,232,579
Calves	346,763	401,831
Hogs	3,248,803	2,858,061
Sheep	710,258	737,037

*Does not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Driven-in receipts at 65 public markets constituted the following percentages of total November receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 75.4; calves, 74.6; hogs, 79.3, and sheep, 54.0. These percentages compared with 73.8, 71.6, 77.2 and 52.6 per cent in November, 1951.

ST. LOUIS HOGS IN DECEMBER

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co., as follows:

	December	
	1951	1950
Hogs received	252,148	258,975
Highest price	\$19.85	\$21.25
Lowest price	18.50	18.25
Average price	18.35	19.00
Average weight, lbs.	228	222

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended January 5, 1952, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Jan. 5, 1952	216	121.2	76	8.1	1,223	167.6	181	8.5	305.4
Dec. 29, 1951	198	111.1	53	5.5	1,255	170.7	156	7.3	294.6
Jan. 6, 1951	226	126.3	95	10.0	1,322	179.8	203	9.5	325.6

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD. Per 100 lbs.	Total mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed		
Jan. 5, 1952	1,020	561	195	107	245	137	100	47	14.7	44.0
Dec. 29, 1951	1,020	561	190	104	241	136	99	47	14.5	43.9
Jan. 6, 1951	1,028	559	195	105	249	136	99	47	14.7	48.5

for the increase in total meat production, while the hog kill fell off both in numbers killed and the output of pork, figures released by the U.S. Department of Agriculture indicate. Lard production remained virtually unchanged.

The total production of meat estimated at 305,400,000 lbs. for the week ended January 5 showed a 4 per cent gain from the New Year's holiday period of 294,600,000 lbs. Last year's output for the corresponding January week was 325,600,000 lbs.; or 6 per

cent above that for the week under immediate study. The week's cattle kill produced a total of 121,200,000 lbs. of beef for a 9 per cent gain from the 111,100,000 lbs. for the preceding week. Last year these figures were 226,000 animals killed and 126,300,000 lbs. of beef produced.

The slaughter of 76,000 calves accounted for 8,100,000 lbs. of inspected veal against the preceding week's 53,000-head kill and 5,500,000 lbs. of veal. Percentage-wise, this represented a gain of 43 per cent in the volume of

HEAVIER WEIGHTS CUT WITH PLUS MARGIN AS VALUES IMPROVE

(Chicago costs and credits, first three days of the week.)

Live hog costs this week were at about the same level as those of a week before while products values showed a slightly higher trend. The result of this improvement was that the 240-270 lb. class cut with a plus margin for the first time in many weeks.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first three days of this week.

180-220 lbs.				220-240 lbs.				240-270 lbs.				
	Pct. live wt.	Price per lb. alive	Value per cwt. fin. yield		Pct. live wt.	Price per lb. alive	Value per cwt. fin. yield		Pct. live wt.	Price per lb. alive	Value per cwt. fin. yield	
Skinned hams	12.7	45.7	\$ 5.80	\$ 8.27	12.7	45.4	\$ 5.77	\$ 8.04	13.0	43.5	\$ 5.06	\$ 7.82
Picnics	6.7	29.2	1.71	2.37	5.5	28.0	1.56	2.16	5.4	27.7	1.50	2.05
Boston butts	4.3	36.0	1.55	2.20	4.1	34.5	1.43	2.00	4.1	34.5	1.42	1.95
Loins (blade in)	10.2	38.7	3.95	5.65	9.9	38.0	3.76	5.28	9.7	36.8	3.57	4.93
Lean cuts			\$13.01	\$18.49			\$12.52	\$17.48			\$12.15	\$16.78
Bellies, S. P.	11.1	25.9	2.87	4.12	9.6	24.9	2.39	3.36	4.0	20.7	.83	1.14
Bellies, D. S.					2.1	18.0	.38	.54	8.6	18.0	1.56	2.14
Fat backs					3.2	11.8	.38	.53	4.6	11.8	.54	.76
Plates and jowls ..	2.9	8.2	.24	.34	3.1	8.2	.25	.34	3.5	8.2	.29	.39
Raw leaf	2.3	12.4	.29	.40	2.2	12.4	.28	.39	2.2	12.4	.28	.38
P.R. lard, rend wt.	13.9	13.3	1.85	2.65	12.4	13.3	1.65	2.30	10.4	13.3	1.38	1.93
Fat cuts & lard		\$ 5.25	\$ 7.51			\$ 5.33	\$ 7.46			\$ 4.89	\$ 6.74	
Spareribs	1.6	36.1	.58	.83	1.6	35.8	.57	.82	1.6	28.5	.42	.58
Regular trimmings ..	3.3	16.5	.55	.77	3.1	16.5	.52	.70	2.9	16.5	.48	.68
Feet, tails, etc.	2.0	10.4	.21	.30	2.0	10.4	.21	.29	2.0	10.4	.21	.29
Offal & misc.75	1.20			.75	1.19			.75	1.18
TOTAL YIELD & VALUE	70.0		\$20.35	\$29.10	71.5		\$19.90	\$27.04	72.0		\$18.90	\$26.25
		Per cwt. alive				Per cwt. alive				Per cwt. alive		
Cost of hogs			\$18.40	Per cwt. fin. yield			\$18.14	Per cwt. fin. yield			\$17.60	Per cwt. fin. yield
Condemnation loss ..			.10				.10				.10	
Handling and overhead ..			1.36				1.22				1.13	
TOTAL COST PER CWT.			\$19.86	\$28.40			\$19.46	\$27.22			\$18.83	\$26.15
TOTAL VALUE			20.35	29.10			19.90	27.04			18.90	26.25
Cutting margin			\$.49	\$.70			\$.44	\$.82			\$.07	\$.10
Margin last week41	.59			.40	.56			-.20	-.28

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MEAT and SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

Native steers	Jan. 10, 1952
Prime, 600/800	55 1/2 @ 59
Choice, 500/700	55 @ 57
Choice, 700/800	55 @ 56
Good, 700/800	51 @ 51 1/2
Commercial cows	44 @ 46
Can. & cut.	43
Bulls	48 1/2 *

STEER BEEF CUTS†

(*Ceiling base prices, f.o.b. Chicago)	
Prime:	
Hindquarter	62.5 @ 64.9
Forequarter	59.0 @ 51.5
Round	59.0 @ 61.0
Trimmed full loin	87.0 @ 90.5
Flank	29.0 @ 30.5
Cross cut chuck	50.4
Regular chuck	52.0 @ 55.0
Fore Shank	32.0
Brisket	43.0
Rib	70.0 @ 75.0
Short plate	24.0 @ 29.0
Back	59.0 @ 60.3
Triangle	47.1
Arm chuck	51.8
Untrimmed loin	69.5
Choice:	
Hindquarter	61.9
Forequarter	50.4
Round	61.0
Trimmed full loin	80.0 @ 82.5
Flank	30.0
Cross cut chuck	50.4
Regular chuck	55.0
Fore Shank	32.0
Brisket	43.0
Rib	66.0 @ 68.0
Short plate	24.0 @ 32.0
Back	58.4
Triangle	47.1
Arm chuck	51.8
Untrimmed loin	64.0
(*Ceiling base prices, f.o.b. Chicago)	

BEEF PRODUCTS†

Tongues, No. 1	37.8 *
Brains	8 @ 11
Hearts	32 1/2 @ 33
Livers, selected	58 @ 60.80 *
Livers, regular	48 @ 50
Tripes, scalded	12.3 *
Tripes, cooked	15.8 *
Lips, scalded	19.3 *
Lips, unscalded	18.3 *
Lungs	6 1/4
Melts	6 1/4
Udders	5.5
(*Ceiling base prices, loose, f.o.b. Chicago.)	

BEEF HAM SETS†

Knuckles	66.10 *
Insides	66.10 *
Outsides	64.10 *
(*Ceiling base prices, f.o.b. Chicago.)	

FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	44 @ 47
Veal breads, under 6 oz.	78 @ 1.02
6 to 12 oz.	85 @ 90
12 oz. up	88 @ 90
Calf tongues	36.30 @ 38.80
Lamb fries	72
Ox tails, under 1/2 lb.	27.70
Over 1/2 lb.	25.8 *
(*Ceiling base prices, f.o.b. Chicago.)	

WHOLESALE SMOKED MEATS

(l.c.l. prices)	
Hams, skinned, 14/16 lbs., wrapped	54 @ 57
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	57 @ 60
Hams, skinned, 16/18 lbs., wrapped	53 @ 57
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	56 @ 60
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	35 @ 44
Bacon, fancy square cut, second, 12/14 lbs., wrapped	40 @ 50
Bacon, No. 1 sliced, 1-lb. open-faced layers	42 @ 49

VEAL—SKIN OFF

Carcass (l.c.l. prices)	
Prime, 80/150	56 @ 58 1/2 *
Choice, 50/80	50 @ 58 1/2 *
Choice, 80/180	50 @ 56 1/2 *
Good, 50/80	54 @ 56 1/2 *
Good, 80/150	54 @ 56 1/2 *
Commercial, all weights	45 @ 49

†For permissible additions to ceiling base prices, see CFR 101.

CARCASS LAMBS

(l.c.l. prices)	
Prime, 30/50	55.00 @ 59.00
Choice, 30/50	55.00 @ 59.00
Good, all weights	53.00 @ 57.00

CARCASS MUTTON

(l.c.l. prices)	
Choice, 70/down	32 @ 34
Good, 70/down	30 @ 32
Utility, 70/down	29.00 @ 27.00

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)	
Hams, skinned, 10/16 lbs.	45 1/2 @ 46 1/2
Pork loins, regular	40
12/down, 100's	40
Pork loins, boneless, 100's	60
Shoulders, skinned, bone-in, under 16 lbs., 100's	32 @ 32 1/2
Picnics, 4/6 lbs., loose	30 1/2
Picnics, 6/8 lbs., loose	29
Boston butts, 4/8 lbs., 100's	37
Tenderloins, fresh, 10's	80
Neck bones, bbls.	11 @ 11 1/2
Livers, 10's	17
Brains, 10's	15.80 *
Ears, 30's	12 1/2 @ 13
Snouts, lean-in, 100's	11 1/2 @ 12
Feet, front, 30's	8

SAUSAGE MATERIALS—FRESH

Pork trim., regular 40%, bbls.	16 1/2
Pork trim., guar. 50% lean, bbls.	17 @ 17 1/2
Pork trim., spec. 80% lean, bbls.	40
Pork trim., ex. 95% lean, bbls.	46
Pork cheek meat, trmd., bbls.	39 1/2
Bull meat, bon's, bbls.	42 1/2 @ 42.90
Bon's cow meat, G.C., bbls.	57 1/2 @ 58
Beef trimmings, bbls.	46
Boneless chucks, bbls.	57 1/2 @ 59
Beef head meat, bbls.	41.60 *
Beef cheek meat, trmd., bbls.	41.60 *
Shank meat, bbls.	59.80 *
Veal trimmings, boneless, bbls.	53 @ 55 1/2
(*Ceiling price.)	

SAUSAGE CASINGS

(F.O.B. Chicago)
(l.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	80 @ 85
Domestic rounds, over 1 3/4 in., 140 pack	1.10 @ 1.15
Export rounds, wide, over 1 1/2 in.	1.50 @ 1.60
Export rounds, medium, 1 1/2 to 1 3/4 in.	1.00 @ 1.15
Export rounds, narrow, 1 in. under	1.15 @ 1.20
No. 1 weansads, 24 in. up	12 @ 14
No. 1 weansads, 22 in. up	7 @ 9
No. 2 weansads	8
Middles, sewing, 1 1/2 in.	1.35 @ 1.45
Middles, select, wide, 2 in.	1.55 @ 1.70
Middles, select, extra, 2 1/2 @ 2 3/4 in.	1.70 @ 1.95
Middles, select, extra, 2 1/2 in. & up	2.50 @ 2.90
Beef bungs, export, No. 1	24 @ 28
Beef bungs, domestic	12 @ 18
Dried or salted bladders, per piece:	
12-15 in. wide, flat	17 @ 20
10-12 in. wide, flat	12 @ 14
8-10 in. wide, flat	5 @ 7
Pork casings:	
Extra narrow, 29 mm. & dn.	4.10 @ 4.20
Narrow, mediums, 29 @ 32 mm.	4.00 @ 4.05
Medium, 32 @ 35 mm.	2.85 @ 2.95
Spec. med., 35 @ 38 mm.	2.20 @ 2.30
Export bungs, 34 in. cut	28 @ 27
Large prime bungs, 34 in. cut	18 @ 19
Medium prime bungs, 34 in. cut	12 @ 15
Small prime bungs	8 @ 9
Middles, per set, cap off	50 @ 55

DRY SAUSAGE

(l.c.l. prices)	
Cervelat, ch. hog bungs	97
Thuringer	59 @ 62.4
Farmer	82 @ 84 *
Holsteiner	91 @ 84.5
B. C. Salami	92 @ 95.5
Genoa style salami, ch.	93 @ 96
Pepperoni	94 @ 97
Italian style hams	75 @ 79

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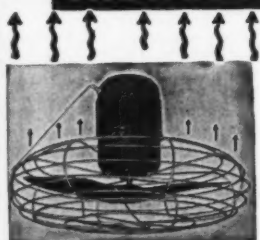
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B-56 capacity: 3500-4500 pounds per hour; 5 h.p. motor. BB-56 capacity: 4500-5500 pounds per hour; 7½ h.p. motor.

DOMESTIC SAUSAGE

(L.e.l. prices)

Pork sausage, hog casings	47½¢	48
Pork sausage, sheep cas.	53½¢	54
Frankfurters, sheep cas.	55	55.1
Frankfurters, skinless	40	51.5
Bologna	45	47.7
Bologna, artificial cas.	45	47
Smoked liver, hog bungs	48½¢	49½
New Eng. lunch, spec.	75	76.75
Mixed lunch, spec. sh.	84	85.4
Tongue and blood	46	49
Blood sausage	41	49
Souse	34	36
Polish sausage, fresh	50	55
Polish sausage, smoked	50	55

SPICES

(Basis Chgo., orig. dbls, bags, bales)

	Whole	Ground
Allspice, prime	33	38
Resifted	36	41
Chili Powder	40	42
Chili Pepper	44	46
Cloves, Laniar	80	88
Ginger, Java, sub.	70	75
Ginger, African	41	51
Cochin
Mace, fcy, Banda	..	1.50
East Indies	..	1.42
West Indies	..	1.42
Mustard, sour, fcy	..	35
No. 1	..	30
West India Nutmeg	..	60
Vanilla, Spanish	..	46
Pepper, Cayenne	..	50
Red, No. 1	..	46
Pepper, black	1.68	2.50
Pepper, white	2.50	1.82
Malabar	1.68	1.82
Black Lampoon	1.68	1.82

SEEDS AND HERBS

(L.e.l. prices)

	Whole	Ground for Buns
Caraway seed	20	25
Cumin seed	30	34
Mustard seed, fancy	23	..
Yellow American	20	..
Marjoram, Chilean
Oregano	24	28
Coriander, Morocco	20	23
Natural No. 1	42	49
Marjoram, French
Sage, Dalmatian	75	85

CURING MATERIALS

	Owt.
Nitrate of soda, in 400-lb. bbls., del., or f.o.b. Chgo.	\$ 9.30
Salt, n. ton, f.o.b. N.Y.:	..
Dbl. refined gran.	11.00
Small crystals	14.00
Medium crystals	15.00
Pure rid., gran. nitrate of soda	2.50
Pure rid., powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs., only, paper sacked, f.o.b. Chgo.:	..
Granulated	Per ton \$21.00
Medium	23.50
Rock, bulk, 40 ton car., delivered Chicago	11.50
Sugar—	..
Raw, 96 basis, f.o.b. New York	8.00
Refined standard cane gran., basis	8.20
Refined standard beet gran., basis	8.00
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La. base	..
2%	7.90
Dextrose, per cwt. in paper bags, Chicago	7.30

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Jan. 3	San Francisco Jan. 3	Mo. Portland Jan. 3
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$56.00@58.00	..	\$57.70@58.10
600-700 lbs.	55.00@58.00	\$56.50@58.00	57.70@58.10
Good:			
500-600 lbs.	53.00@56.00	55.00@56.10	55.70@56.10
600-700 lbs.	53.00@56.00	54.50@56.10	55.00@56.10
Commercial:			
350-600 lbs.	50.60@51.00	50.00@51.00	50.70@51.10
COW:			
Commercial, all wts.	47.00@51.00	48.00@51.10	46.00@51.10
Utility, all wts.	45.00@48.00	43.00@49.10	44.00@49.10
FRESH CALF	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	57.00@58.00	..	57.00@58.40
Good:			
200 lbs. down	55.00@56.40	..	55.00@56.40
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	57.00@58.00	57.00@59.00	55.00@58.00
50-60 lbs.	56.00@58.00	55.00@58.00	..
Choice:			
40-50 lbs.	57.00@58.00	56.00@59.00	55.00@58.00
50-60 lbs.	56.00@58.00	55.00@57.00	..
Good, all wts.	54.00@57.00	54.00@57.00	..
MUTTON (EWE):			
Choice, 70 lbs. dn.	35.70 bulk	34.50@35.80	33.40@33.80
Good, 70 lbs. dn.	33.70 bulk	32.00@33.80	33.40@33.80
FRESH PORK CARCASSES: (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs.	..	30.00@36.45	..
120-160 lbs.	31.00@32.00	29.00@35.00	28.00@30.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	45.00@47.00	45.00@52.00	44.00@49.00
10-12 lbs.	45.00@47.00	45.00@52.00	44.00@49.00
12-16 lbs.	45.00@47.00	44.00@50.00	43.00@48.00
PICNICS:			
4-8 lbs.	36.00@39.00	37.00@42.00	37.00@42.00
PORK CUTS No. 1: (Smoked)		(Smoked)	(Smoked)
HAM, Skinned:			
10-14 lbs.	50.00@56.50	..	51.00@57.00
14-18 lbs.	50.00@55.50	52.00@58.00	51.00@57.01
BACON, "Dry Cure" No. 1:			
6-8 lbs.	38.00@46.00	..	42.00@48.00
8-10 lbs.	33.00@41.00	39.00@46.00	40.00@46.00
10-12 lbs.	33.00@41.00	..	39.00@44.00
LARD, Refined:			
Tierces	15.75@17.00	..	15.00@18.00
50 lb. cartons and cans	16.50@17.50	18.00@19.00	..
1 lb. cartons	16.75@18.50	18.00@20.00	18.00@20.00

BORAX

PAPER PRODUCTS COMPANY

MILL AGENTS

- 28 lb. lard bags
- Printed Cellophane
- Printed Parchment
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- Loin Wraps
- Waxed Meat Boards
- Glassine
- Complete Packaging

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25
34
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85
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Owt.
\$ 9.30
.. 11.00
.. 14.00
.. 15.40
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.. 11.00

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@48.00
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@44.00

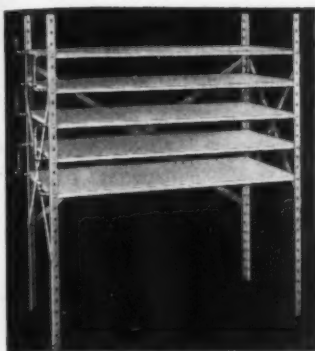
@18.00
@20.00

NY

boards

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780

1952



Above—DOLE Quick-Freeze Plates in completely assembled unit ready to be set into freeze room or cabinet. Right—DOLE Plates installed as shelves in freezing rooms.

DOC DOLECO Says—

Meats and sausage taste better and sell faster at better prices when fast frozen with DOLE Quick-Freeze Plates.



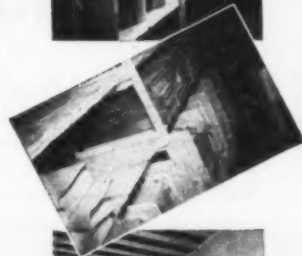
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PURPOSES

DOLE REFRIGERATING COMPANY

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103 Park Ave., New York 17

Dole Refrigerating Products, Limited, 44 Elgin St., Brantford, Ont., Canada



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with **DOLE** QUICK-FREEZE PLATES

DOLE Quick-Freeze Plates freeze meats faster because cooling is done by *conduction*. With DOLE Plates, meats are frozen 1½ to 5 hours faster than with ordinary methods and shrinkage is minimized. DOLE Plate refrigeration creates *natural* air circulation, reduces dehydration, and offers greater operator comfort in the refrigerated areas.

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FOOD MARKETING

How does the staggeringly large volume of foodstuffs consumed in America reach its users? What parts and activities make up the industry, the largest in the country, that performs this huge task of distribution? Now, for the first time, the gamut of food industry practice is covered thoroughly and intimately by 22 leaders, specialists representing the country's major food manufacturing and distributing companies and trade associations.

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23 revealing, informative chapters

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Mass Marketing Arrives
Independents on the Band Wagon
Supers Are Here to Stay
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Coast Retailer-Owned Wholesalers Prosper
No More "Company" Stores
What About Wagon Selling?
Volunteers Make "Hay"
Wholesalers Modernize, Merchandise
Evolution Hits the Food Broker
New Outlook for Specialty Salesmen
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Edited By
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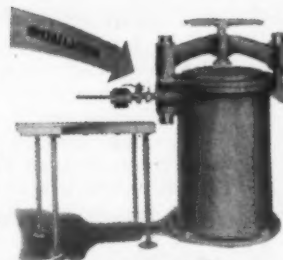
MAGNETIC SAUSAGE TRAP (TRADEMARK)

For use on Frankfurters, Bologna, Liverwurst, Little Pigs, Country Style and other Fine Chopped Fresh Sausage and Meat Products.



Sanitary Model 190

REMOVES:
Staples, wire, broken pieces of cutter blades, bearings washers, and other iron particles.



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The National Provisioner—January 12, 1952

33



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Lock the original freshness in your lard with odorless, tasteless LARDOX. It keeps lard fresh without refrigeration. Gives lasting protection even after the lard has gone into baked goods.

LARDOX is easy to use—just stir into the liquid lard after rendering. Conveniently packaged for plants rendering in batches of 400 gallons or less.

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34 1/2" x 16 1/2" x 10 1/4"

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THE Cincinnati BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F. O. B. CHICAGO OR CHICAGO BASIS		PICKNICS	
THURSDAY, JAN. 10, 1952		Fresh or F.F.A.	Frozen
REGULAR HAMS		4-6 30 1/2	30 1/4
Fresh or F.F.A.		6-8 28 1/2 @ 29	28 1/2 @ 29
8-10 43 1/2 n	43 1/2 n	8-10 28 @ 28 1/4	28
10-12 43 1/2 n	43 1/2 n	10-12 27 1/2 @ 82	27 1/2
12-14 42 1/2 n	42 1/2 n	12-14 27 1/2 @ 28	27 1/2
14-16 42 1/2 n	42 1/2 n	8/up, 2's incl. 27 1/2 @ 28 1/2	27 1/2
BOILING HAMS		BELLIES	
Fresh or F.F.A.		Fresh or Frozen	
16-18 42 n	42 n	6-8 28	29 1/4 n
18-20 40 1/2 n	40 1/2 n	8-10 28 1/2 @ 27	28 1/2 @ 28 1/4
20-22 40 1/2 n	40 1/2 n	10-12 24 1/2 @ 28	26 1/2 @ 28 1/4
SKINNED HAMS		12-14 24	25 1/2
Fresh or F.F.A.		14-16 22 @ 22 1/2	23 1/2 @ 24
10-12 46	46	16-18 20 1/2	22 1/2
12-14 45	45	18-20 20 1/2	22
14-16 45	45	GR. AMN. BELLIES	
16-18 44 1/2	44 1/2	D. S. BELLIES	
18-20 43	43	Clear	
20-22 42 @ 42 1/2	42 1/2	18-20 18 1/2 n	19 n
22-24 40 1/2 @ 41	40 1/2	20-25 16 1/2	18 1/2
24-26 39 1/2	39 1/2	25-30 16	17 1/2 @ 18
26-30 38 1/2	38 1/2	30-35 14 1/2	15 @ 15 1/2
28/up, 2's incl. 36 @ 36 1/2	36 1/2 @ 36	35-40 14	15 @ 15 1/2
FAT BACKS		40-50 13 1/2	14 1/2 @ 15
Green or Frozen		OTHER D. S. MEATS	
6-8 12 1/2	12 1/2 n	Fresh or Frozen	
8-10 12 1/2	12 1/2 n	Cured	
10-12 13	12 1/2 @ 12 1/2	Reg. plates 12 1/2	12 1/2
12-14 13 1/2	13 1/2 n	Clear plates 12 1/2 @ 13	12 1/2 @ 13
14-16 13 1/2	13 1/2 n	Square jowls 9 1/2 @ 9 1/2	10 1/2 @ 10 1/2
16-18 14	14 n	Jowl butts 9 1/2 @ 9 1/2	10 1/2 @ 10 1/2
18-20 14	14 n	S. P. jowls 10 1/2	10 1/2
20-25 14	14 n		

*Ceiling price, CFR 74, loose, f.o.b. Chicago.

LARD FUTURES PRICES

MONDAY, JANUARY 7, 1952

Jan. 14.65	14.65	14.50	14.55b
Mar. 14.52 1/2	14.55	14.35	14.40
May 14.40	14.40	14.40	14.50
July 14.72 1/2	14.72 1/2	14.55	14.55
Sept. 14.75	14.75	14.65	14.65a

Sales: 3,040,000 lbs.
Open interest at close Friday, Jan. 4th: Jan. 121, Mar. 500, May 345, July 213, Sept. 20; at close Sat., Jan. 5th: Jan. 116, Mar. 500, May 354, July 224, and Sept. 22 lots.

TUESDAY, JANUARY 8, 1952

Jan. 14.55	14.67 1/2	14.55	14.60b
Mar. 14.35	14.52 1/2	14.35	14.40
May 14.45	14.50	14.40	14.40
July 14.55	14.65	14.52 1/2	14.52 1/2
Sept. 14.70	14.70	14.65	14.65a

Sales: 3,080,000 lbs.
Open interest at close Monday, January 7th: Jan. 107, Mar. 491, May 356, July 227, and Sept. 25 lots.

WEDNESDAY, JANUARY 9, 1952

Jan. 14.72 1/2	14.92 1/2	14.72 1/2	14.92 1/2b
Mar. 14.50	14.72 1/2	14.50	14.72 1/2a
May 14.45	14.72 1/2	14.45	14.70
July 14.62 1/2	14.80	14.62 1/2	14.75b
Sept. 14.75	14.80	14.75	14.80b

Sales: 3,280,000 lbs.
Open interest at close Tuesday, January 8th: Jan. 102, Mar. 489, May 362, July 230, and Sept. 25 lots.

THURSDAY, JANUARY 11, 1952

Jan. 14.85	14.92 1/2	14.85	14.85b
Mar. 14.65	14.70	14.57 1/2	14.57 1/2b
May 14.70	14.70	14.55	14.55b
July 14.75	14.80	14.70	14.70a
Sept. 14.90	14.95	14.80	14.80a

Sales: 2,640,000 lbs.
Open interest at close Wednesday, January 9th: Jan. 95, Mar. 485, May 361, July 240, and Sept. 24 lots.

FRIDAY, JANUARY 11, 1952

Jan. 14.75	14.75	14.55	14.55
Mar. 14.52	14.52	14.25	14.30b
May 14.50	14.52	14.25	14.32a
July 14.60	14.62	14.37	14.40-37
Sept. 14.75	14.75	14.57	14.60a

Sales: 4,000,000 lbs.
Open interest at close Thurs., Jan. 10th: Jan. 84, Mar. 486, May 367, July 244, and Sept. 26 lots.

a—asked. b—bid.

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended January 5, 1952 was 9.3, according to a report by the U. S. Department of Agriculture. This ratio was a trifle more than the 9.2 ratio reported for the preceding week, and was over two cents under the 11.6 ratio recorded for the same week a year ago. These ratios were based on No. 3 yellow corn selling for \$1.936 per bu. in the week ended January 5, \$1.957 per bu. in the previous week and \$1.762 per bu. for the corresponding period just a year earlier.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago\$17.50
Refined lard, 50-lb. cartons, f.o.b. Chicago 17.50
Kettle rend., tierces, f.o.b. Chicago 18.50
Leaf, kettle rend., tierces, f.o.b. Chicago 19.50
Lard flakes 22.50
Neutral tierces, f.o.b. Chicago 23.50
Standard Shortening *N. & S. 21.50
Hydrogenated Shortening N. & S. 23.25

*Delivered.

WEEK'S LARD PRICES

P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
Jan. 7...14.75n	13.25n	12.75n
Jan. 8...14.75n	13.37 1/2b	12.87 1/2a
Jan. 9...15.00n	13.87 1/2	13.37 1/2a
Jan. 10...15.00n	13.57 1/2	13.37 1/2a
Jan. 11...14.75n	13.87 1/2	13.37 1/2a

n—nominal. b—bid.

OLD PLANTATION SEASONINGS

For over A Quarter of a Century We Have Sold Blended
Quality Sausage Seasonings Exclusively; Nothing Else.

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Samples will be sent on request.

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PORK SAUSAGE LIQUID SEASONING

- Has a special sugar base.
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- Put up in exact amounts for each block of meat.

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Meat is sold by its appearance—Protect it. Keep meat clean—Satisfy customers—Save money.

Assure your meat and meat products the ultimate in packaging protection and increase consumer acceptance by specifying the products that have become the symbol of dependability throughout the meat packing industry.

"ARKSAFE" Meat Covers

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"ARKELENE" and "ARKELENE-K" Liver Bags

"ARKSAFE" Elastic All-Way Stretch Meat Covers

"ARKSAFE" Elastic Barrel Linings

"ARKELENE" and "ARKELENE-K" Container Linings

Without obligation, our Service Department will be happy to collaborate with you on your specific requirements.

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Factories: Newport News, Va., and Chicago, Ill.
Representatives in principal cities

MARKET PRICES NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF (Ceiling base prices)

Jan. 10, 1952	
Per lb.	
City	
Prime, 800 lbs./down...	\$50.00@61.00
Choice, 800 lbs./down...	57.00@60.00
Good	56.00@58.00
Steer, commercial	44.00@47.00
Steer, utility	44.00@47.00

BEEF CUTS (Ceiling base prices)

Prime:	
Hindquarter	64.1
Forequarter	53.6
Round	57.7
Trimmed full loin	96.7
Flank	31.7
Short loin	120.4
Sirloin	77.3
Cross cut chuck	51.4
Regular chuck	55.7
Fore Shank	33.7
Briquet	44.7
Rib	51.7
Short plate	35.7
Back	62.6
Triangle	48.2
Arm chuck	52.7

Choice:	
Hindquarter	62.0
Forequarter	51.7
Round	57.7
Trimmed full loin	85.7
Flank	31.7
Short loin	102.4
Sirloin	72.1
Cross cut chuck	51.4
Regular chuck	55.7
Fore Shank	33.7
Briquet	44.7
Rib	70.7
Short plate	35.7
Back	59.7
Triangle	48.2
Arm chuck	52.7

FANCY MEATS

(L.e.l. prices)	
Veal breads, under 6 os.	102.50
6 to 12 os.	102.50
12 os. up	102.50
Beef kidneys	16.6*
Beef livers, selected	62.6*
Beef livers, selected, kosher	82.6*
Oxtails, over 1/2 lb.	27.6*

*Ceiling base prices.

LAMBS

(L.e.l. prices)

Prime lambs, 50/down	61.00@64.30*
Choice lambs, 50/down	61.00@64.30*
Good, 50/down	55.00@59.00

Western

Prime, all wts.	61.00@64.30
Choice, all wts.	61.00@64.30
Good, all wts.	55.00@59.00

For permissible additions to ceiling base prices, see OPR 24.

FRESH PORK CUTS (L.e.l. prices)

Hams, sknd., 14/down	48.00@52.00
Picnics, 4/8 lbs.	No quotation
Bellies, sq. cut, seedless, 8/12 lbs.	No quotation
Pork loin, 12/down	41.50@44.00
Boston butts, 4/8 lbs.	40.00@43.00
Spareribs, 3/down	40.00@43.00
Pork trim., regular	25.00
Pork trim., spec. 80%	No quotation

VEAL—SKIN OFF (L.e.l. prices)

Prime carcass	58.60@60.50
Choice carcass	58.60@60.50
Good carcass, 80/down	54.60@58.50
Commercial carcass	50.00@55.50

DRESSED HOGS

(L.e.l. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	\$32.00@33.75
137 to 153 lbs.	32.00@33.75
154 to 171 lbs.	32.00@33.75
172 to 188 lbs.	32.00@33.75

BUTCHERS' FAT

(L.e.l. prices)

Shop fat	1 1/2
Breast fat	2
Edible suet	2 1/2
Inedible suet	2 1/2

Iceland Lamb to U.S.

In a move to open a future outlet for its expected surplus lamb and mutton, Iceland this year shipped to the United States about 990,000 lbs. of the commodity out of its comparatively small supply. Their total production in 1950 was 13,100,000 lbs.

The price received for last year's lamb was 38 to 40c per lb., CIF New York, for first quality frozen carcasses, which was almost equivalent to the domestic wholesale price. This shipment brought considerable consternation in the country since lamb is a staple food there, but farmers considered it a successful experiment.

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makings . .



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MANUFACTURING CO.
Rhineland, Wisconsin

Printed sheets or rolls

- transparent glassine
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- bacon pak
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- sylvia cellophane
- special "heat-seal" papers

PREFERRED PACKAGING SERVICE

BY-PRODUCTS....FATS AND OILS

TALLOW AND GREASES

Thursday, January 10, 1952

The tallow and grease trade was more or less surprised at the speed with which OPS brought out the new ceiling levels; rumors out of Washington inferred that they would not be ready for about 90 days.

NEW CEILING PRICES: Ceiling price regulation 6, amendment 11. Edible tallow, 11½¢; fancy tallow, 10½¢; bleachable fancy, 10¢; choice tallow, 10½¢; prime tallow, 10½¢; special tallow, 9½¢; No. 1 tallow, 9½¢; No. 3, 8½¢, and No. 2, 8¢.

Choice white grease, 10½¢; A-white, 10½¢; B-white, 9½¢; yellow, 9½¢; house, 8½¢, and brown, 50 acid, no color, 7½¢; all quotations are loose basis, f.o.b. producer's plant on car or truck. (See page 10 for more details on new ceilings.)

Product, as the trade knows, has been moving at about 2½¢@4¢ or more under the new established ceilings. Late last week a few more tanks of yellow grease sold at 5½¢, Chicago, with some indications that as low as 5¢ was paid, but without confirmation. Several tanks of choice white grease sold at 6½¢, Chicago. Action in this branch of the trade was fairly brisk.

Around midweek, the most talked of product in the tallow and grease category was choice white grease, with some interests offering out at 6½¢, Chicago. Sales, on the other hand, were reported at 6½¢ and 6½¢, Chicago. A couple more tanks of yellow grease sold at 5½¢, Chicago, with continued bids of 5¢, Chicago, and 5½¢, East, reported. A couple tanks of fancy tallow sold at 6½¢, Chicago, and another tank at 7½¢, East, equal to 7¢, Chicago basis. Later, several more tanks of choice white grease moved at 6½¢, Chicago.

Near the close of the week tallow and grease market action was practically nil. Soapers listed available of-

ferings, and exporters were on the sidelines. On Thursday a tank of choice white grease sold at 6½¢, Chicago.

TALLOW: Thursday's quotations: Fancy tallow, 6½¢@7¢; prime tallow, 6½¢@6½¢; special, 5½¢@6½¢; No. 1 tallow, 5½¢@5½¢; No. 3, 5½¢, and No. 2 tallow, 4½¢@4½¢, all nominal.

GREASES: Thursday's quotations: Choice white grease, 6½¢@6½¢; A-white grease, 6¢; B-white grease, 5½¢@6¢; yellow, 5½¢; house grease, 5¢, and brown, 4¼¢@4½¢, all nominal.

New Soybean Supplement To Cut Sheep Feed Costs

Sheepmen who use a protein supplement of soybean meal in feeding their ewes can cut their protein costs by splitting the soybean meal with a non-protein nitrogen urea called "Two-Sixty-Two." This has been discovered in tests conducted by animal husbandmen at the University of Wyoming experiment station.

Early last year 81 bred yearling ewes were used in the experiment conducted under ordinary range conditions to determine the usefulness of urea as a protein substitute. The ewes were divided into four groups and fed for 134 days, after which time they were moved to the open range.

Rations contained a low-protein hay, molasses, and varying amounts of corn, soybean meal and urea. Only one lot was fed urea alone as a protein substitute, another a mixture of urea and soybean meal, the third no protein at all, and the fourth got all soybean meal.

At the end of the feeding period the experimenters found no practical difference between the lots in ewe weights or in fleece weights, but for the lot fed the urea-soybean mixture, the feeding cost was less and lamb survival was superior. Lamb mortality in the all-urea group was high, but those from ewes fed the mixture developed well.

BY-PRODUCTS MARKETS

(Chicago, Thursday, January 10, 1952)

Blood

	Unit Ammonia
Unground, per unit of ammonia.....	8.25@8.37½*

Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	9.50m
High test	9.25m
Liquid stick tank cars.....	8.25

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged.....	\$115.00
50% meat and bone scraps, bulk.....	105.00
55% meat scraps, bulk	115.00
60% digester tankage, bulk	112.00
60% digester tankage, bagged.....	120.00
80% blood meal, bagged.....	152.15
70% standard steamed bone meal, bagged	95.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$8.25m
Hoof meal, per unit ammonia.....	7.25m

Dry Rendered Tankage

	Per unit Protein
Cake	*2.05@2.10m
Expeller	*2.05@2.10m

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed).....	\$2.50
Hide trimmings (green, salted).....	\$5.50
Cattle jaws, skulls and knuckles, per ton	\$5.00@70.00
Pig skin scraps and trimmings, per lb.	5

Animal Hair

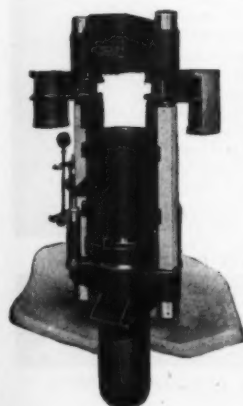
Winter coll dried, per ton.....	\$100.00@110.00
Summer coll dried, per ton.....	*85.00@ 95.00
Cattle switches, per piece	6 @ 7
Winter processed, gray, lb.....	12½ @ 15
Summer processed, gray, lb.....	9 @ 10

n—nominal.
*Quoted delivered basis.

EASTERN BY-PRODUCTS MARKET

New York, Jan. 10, 1952

Dried blood was quoted Thursday at \$8.50 per unit of ammonia. Low test wet rendered tankage moved at \$8.25 nominal per unit of ammonia, and high test tankage sold at \$8 nominal. Dry rendered tankage sold at \$2 per protein unit.



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VEGETABLE OILS

Wednesday, January 9, 1952

Starting the week on a steady to slightly lower basis, the vegetable oil market displayed some strength as the week progressed. Steady prices prevailed on Monday for soybean oil, although there was little business. January oil sold during the day at both 11½¢ and 11¾¢, representing refiner to crusher business. February soybean oil moved at 12¢. Cottonseed oil in the Southeast traded at 13¢, steady with transactions late in the preceding week, while Valley oil was quoted at 12¾¢ and Texas oil was reported at 12½¢. Some sources gave these as nominal quotations, but there were also reports of trading at these levels. Some corn oil traded at 13½¢ for prompt shipment and peanut oil was quoted at 16½¢ nominal.

There was a strong undertone in the markets on Tuesday, with soybean oil selling at 11½¢ and 11¾¢ and sellers firm in their ideas on value. Corn oil sold at both 13½¢ and 13¾¢ and peanut oil was offered at 16½¢. Southeast cottonseed oil was quoted nominally at 13¢ and in the Valley moved at 12¾¢; Texas oil scored a slight advance to 12½¢. The midweek vegetable oil markets showed some strength and exporters were in the market for supplies. January shipment soybean oil opened at 11¾¢ and advanced later to

12¢. February oil traded at 12¢ and February-March at ¼¢ higher. Some soybean oil sold for export at 13½¢, f.a.s. New York. Valley cottonseed oil cashed at 13¢ while Southeast was quoted nominally at 13@13½¢. Texas oil sold at 12½¢ and 12¾¢ was asked later. Nearby shipment corn oil traded at 13½¢. Peanut oil was a nominal 16½¢. Coconut oil on the Pacific Coast was called 11¢.

SOYBEAN OIL: The best midweek quotation of 12¢ showed a gain of ¼¢ over the same day a week earlier.

CORN OIL: The Wednesday market was up ¼¢ from prices the preceding week.

PEANUT OIL: This product was one

VEGETABLE OILS

Wednesday, January 9, 1952

Crude cottonseed oil, carloads, f.o.b. mills	
Valley	13pd
Southeast	13@13½n
Texas	12½ax
Corn oil in tanks, f.o.b. mills	13½pd
Peanut oil, f.o.b. Southern Mills	16½@16½n
Soybean oil, Decatur	11½pd@12ax
Coconut oil, f.o.b. Pacific Coast	11n
Cottonseed foots	
Midwest and West Coast	1½@1½
East	1½@1½

ax—asked. n—nominal.

OLEOMARGARINE

Wednesday, January 9, 1952

White domestic vegetable	29
White animal fat	29
Milk churned pastry	27
Water churned pastry	26

of the weak spots with the nominal quotation about ½¢ under the preceding week.

COCONUT OIL: The Pacific Coast market was quiet and the nominal quotation of 11¢ was off ½¢ from the preceding period.

COTTONSEED OIL: Valley and Southeast oil at the 13¢ level showed a gain of ¼¢ over a week earlier; Texas oil was also up ¼@½¢. New York futures market quotations were as follows:

MONDAY, JANUARY 7, 1952

Jan.	*15.45			*15.30	15.40
Mar.	*15.70	15.81	15.80	*15.58	15.75
May	16.15	16.15	15.86	15.88	16.07
July	16.41	16.41	16.18	16.20	16.33
Sept.	*16.25	16.30	16.17	16.17	16.31
Oct.	*16.00	16.30	16.17	16.17	16.08
Dec.	*15.90			*15.63	15.95

Total sales, 395 lots.

TUESDAY, JANUARY 8, 1952

Jan.	*15.10			*15.45	*15.30
Mar.	*15.50	15.75	15.61	15.75	*15.58
May	15.80	16.03	15.80	16.02	15.88
July	16.15	16.35	16.14	15.34	16.20
Sept.	16.15	16.35	16.15	16.35	16.17
Oct.	*15.82	16.00	15.95	*16.11	16.17
Dec.	*15.80			*15.90	*15.63

Total sales, 448 lots.

WEDNESDAY, JANUARY 9, 1952


Jan.	*15.40			*15.00	*15.45
Mar.	15.80	15.90	15.80	*15.87	15.75
May	16.08	16.23	16.05	16.21	16.02
July	16.38	16.54	16.35	16.52	16.34
Sept.	*16.36	16.50	16.49	16.57	16.35
Oct.	*16.15	16.50	16.18	16.50	*16.11
Dec.	*15.90	16.30	16.25	*16.35	*15.90

Total sales, 559 lots.

THURSDAY, JANUARY 10, 1952

Jan.	15.75	15.75	15.65	*15.35	*15.00
Mar.	15.92	16.02	15.56	*15.55	*15.87
May	16.20	16.29	15.93	15.93	16.21
July	16.58	16.58	16.22	16.22	16.52
Sept.	16.05	16.06	16.30	16.30	16.57
Oct.	16.57	16.57	16.32	16.32	16.50
Dec.	*16.40			*16.10	*16.35

Total sales, 565 lots.



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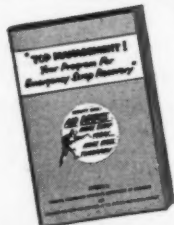
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This advertisement is a contribution, in the national interest, by

THE NATIONAL PROVISIONER



HIDES AND SKINS

Market inactive most of the week—Hides sell down in late sales—Outside markets quiet and unchanged.

CHICAGO

PACKER HIDES: A very quiet hide market showed further weakness early in the week, as buyers declined to look at offerings which were priced down. Butt branded and heavy Texas steers were reported down $\frac{1}{4}$ c early in the week, with most other selections at steady prices, but producers made it known that they would look at reasonable bids. Tanners apparently could not be interested and there was no trading in the big packer market most of the week.

Light native cow hides, Milwaukee and Chicago, were stated to be easy, but traders declined to express buyer viewpoint on this type. Big packer hides remained quiet through Wednesday, with the undertone easy. Buyers continued on the sidelines and without making definite bids.

The country and small packer hides were influenced by the weakness in big packer productions. Quotations remained steady and nominal as trading was thin.

On Wednesday some trading was resumed, and 15,000 heavy native steers sold at 17c, also 2,600 Omaha and Sioux City heavy native cows at 19c, off sharply from last trades. 1,300 Austin heavy native cows moved at 19 $\frac{1}{2}$ c; 1,000 Austin butt-branded steers at 15 $\frac{1}{2}$ c and 600 Colorados at 14 $\frac{1}{2}$ c. Another sale involved 6,000 northern calf skins at 40c.

SHEEPSKINS: The sheepskin market again advanced and No. 1 shearlings sold at \$3.15 with additional sales reported at \$3.25. No. 2 shearlings sold at \$2.25 and it was indicated that No. 3 could be sold at \$1.75. Fall clips sold at \$3.75. Pickled skins were quoted at about \$12 per doz.

SMALL PACKER, COUNTRY AND WEST COAST: Again no trading was

apparent in these categories with tanners reported on the sidelines and prices nominally unchanged from last week.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended Jan. 10, 1952	Previous Week	Cor Week 1951
Nat. str.	17 @24 $\frac{1}{2}$ n	19 @26n	37 $\frac{1}{2}$ @41 $\frac{1}{2}$
Hvy. Texas str.	15 $\frac{1}{2}$	17 $\frac{1}{2}$	35 $\frac{1}{2}$
Hvy. butt, brand'd str.	15 $\frac{1}{2}$	17 $\frac{1}{2}$	35 $\frac{1}{2}$
Hvy. Col. str.	14 $\frac{1}{2}$	16 $\frac{1}{2}$	34 $\frac{1}{2}$
Tex. light Tex. str.	22 $\frac{1}{2}$ n	28 $\frac{1}{2}$ n	41 $\frac{1}{2}$
Brand'd cows.	19n	20 $\frac{1}{2}$	38 @38 $\frac{1}{2}$
Hy. nat. cows.	19 $\frac{1}{2}$	21 @21 $\frac{1}{2}$	38 $\frac{1}{2}$ @39
Lt. nat. cows.	23 $\frac{1}{2}$ @25	24 $\frac{1}{2}$ @26	41 @42
Nat. bulls	15n	15 $\frac{1}{2}$	28 $\frac{1}{2}$
Brand'd bulls.	14n	14 $\frac{1}{2}$	27 $\frac{1}{2}$
Calfskins, Nor. 15/under .39	@40	39 @40	82 $\frac{1}{2}$ @87 $\frac{1}{2}$
Kips, Nor.	35	35	60n
Kips, Nor. 15/25.	35	35	60n
Kips, Nor. branded	32 $\frac{1}{2}$	32 $\frac{1}{2}$	57 $\frac{1}{2}$ n

SMALL PACKER HIDES

STEERS AND COWS:			
70 lbs. and over.	*23 $\frac{1}{2}$	*23 $\frac{1}{2}$
35-30 lbs.	*32 $\frac{1}{2}$	*32 $\frac{1}{2}$
Bulls, 58/over.	*20	*20

*New ceiling prices. Market 20% to 40% below ceilings.
When pricing on ceiling basis subtract $\frac{1}{4}$ c from base prices for every 1 lb. increase in weight over 35 lbs. All prices f.o.b. point of shipment, flat for No. 1's and No. 2's.

SMALL PACKER SKINS

Calfskins under			
15 lbs.	31n	31n	70@72
Kips, 15/30	26@27	26@27	50@52
Stunks, regular	1.00	1.00	3.00
Stunks, hairies	40n	40n	75@80

SHEEPSKINS

Pkr. shearlings.			
No. 1	3.00@3.25	3.00@3.25	5.25
Dry Pelts	35@36	35@36	50@ 51
Hornshides, untrmd.	7.50@8.00	7.50@8.00	15.00@16.00

LIVESTOCK CAR LOADINGS

A total of 8,554 cars were loaded with livestock during the week ended December 22, 1951, according to the Association of American Railroads. This was a decrease of 322 cars from the 1950 week and 589 from 1949.

LIVESTOCK AT 65 MARKETS

A summary of receipts and disposition of livestock at 65 public markets during November, 1951, was given by the United States Department of Agriculture as shown in the table given below:

CATTLE (EXCLUDING CALVES)

	Total receipts	Local slaughter	Total shipments
Nov., 1951	1,595,799	637,232	923,700
Nov., 1950	1,670,395	780,371	871,748
Increase or decrease*	-74,596	-123,319	+51,962
Percentage	-4.5	-15.8	+6.0
Jan.-Nov., 1951	15,778,418	7,110,049	8,417,070
Jan.-Nov., 1950	16,576,981	8,523,592	7,768,113
Inc. or dec.	-798,563	-1,413,543	+648,957
Percentage	-4.8	-16.6	+8.4
5-yr. av. (Nov., 1946-50)	1,860,456	854,021	994,127
Inc. or dec.	-264,747	-196,760	-70,427
Percentage	-14.2	-23.0	-7.1

CALVES

Nov., 1951	464,844	204,541	267,137
Nov., 1950	561,398	236,995	324,820
Inc. or dec.	-96,554	-32,454	-67,683
Percentage	-17.2	-13.7	-17.8
Jan.-Nov., 1951	4,416,429	2,119,775	2,196,811
Jan.-Nov., 1950	4,866,212	2,529,707	2,228,114
Inc. or dec.	-449,783	-409,932	-31,300
Percentage	-9.2	-16.2	-1.4
5-yr. av. (Nov., 1946-50)	650,531	329,500	318,569
Inc. or dec.	-185,687	-125,949	-61,732
Percentage	-28.5	-37.9	-19.2

HOGS

Nov., 1951	4,097,381	2,814,047	1,273,068
Nov., 1950	3,703,883	2,562,818	1,122,701
Inc. or dec.	+393,498	+251,229	+150,392
Percentage	+10.6	+9.8	+13.4
Jan.-Nov., 1951	34,544,933	23,036,838	11,340,246
Jan.-Nov., 1950	31,307,532	21,115,933	10,682,123
Inc. or dec.	+3,237,401	+1,920,905	+1,308,123
Percentage	+10.3	+9.1	+13.0
5-yr. av. (Nov., 1946-50)	3,424,629	2,381,656	1,031,487
Inc. or dec.	+672,752	+432,391	+241,006
Percentage	+19.6	+18.2	+23.4

SHEEP AND LAMBS

Nov., 1951	1,157,054	481,525	708,410
Nov., 1950	1,185,000	504,114	685,939
Inc. or dec.	-27,946	-22,589	+22,471
Percentage	-2.4	-4.5	-3.3
Jan.-Nov., 1951	12,772,012	5,042,025	7,716,227
Jan.-Nov., 1950	14,386,837	6,090,705	8,261,366
Inc. or dec.	-1,614,825	-1,048,680	-545,139
Percentage	-11.2	-17.2	-6.6
5-yr. av. (Nov., 1946-50)	1,613,319	764,888	862,071
Inc. or dec.	-456,265	-283,363	-153,661
Percentage	-28.3	-37.0	-17.8

*Compared with November 1950. †November 1951 compared with 5-yr. av. (1946-50).

Note: Total receipts represent livestock movements at specified markets including through shipments and direct shipments to packers when such shipments pass through the stockyards.



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WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS Provisions

The top price for live hogs at Chicago was, \$18.50, average, \$17.45. Provision prices were quoted as follows: Under 12 pork loins, 40@40½; 10/14 green skinned hams, 45@46; Boston butts, 36; 16/down pork shoulders, 32@32½; 3/down spareribs, 37@37½; 8/12 fat backs, 12½@12¾; regular pork trimmings, 16½; 18/20 DS bellies, 19 nominal; 4/6 green picnics, 30½; 8/up green picnics, 27½@28.

P.S. loose lard was quoted at 13.87½ and P.S. lard in tierces at \$14.75 nominal.

Cottonseed Oil

Closing cottonseed oil futures at New York were quoted as follows: Jan. 15.32b-43a; Mar. 15.56-58; May 15.96-97; July 16.26-29; Sept. 16.38-39. Sales totaled Oct. 16.39; Dec. 16.30b; and Jan. 16.20n. Sales totaled 521 lots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Jan. 5, 1952 were 5,036,000 lbs.; previous week 3,462,000 lbs.; same week 1951, 6,176,000 lbs.; 1951 to date 4,762,000 lbs.; same period 1950, 6,176,000 lbs.

Shipments for the week ended January 4, 1952 totaled 3,517,000 lbs.; previous week, 1,500,000 lbs.; corresponding week 1951, 5,946,000 lbs.; this year to date, 3,517,000 lbs.; corresponding period a year ago, 5,946,000 lbs.

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended January 5 are given in the following table:

	Week Jan. 5	Previous Week	Cor. Week 1951
Cured meats, pounds	6,803,000	8,454,000	10,173,000
Fresh meats, pounds	41,004,000	42,476,000	45,535,000
Lard, pounds	12,004,000	9,225,000	7,602,000

Average Prices on 1951-52 Oilseed Crops Expected To Exceed Support Levels

Season average prices received by farmers in 1951-52 for cottonseed, soybean and flaxseed are expected to be above the price-support level, the Bureau of Agricultural Economics has reported. Prices for peanuts for edible use will average close to the support level.

With a crop nearly 60 per cent above last year and, except for 1949 the largest since 1937, prices for the 1951 crop cottonseed have been running below last year's level but for the present season, will average above the support level of \$61.50 per ton for basis grade (100) cottonseed. The mid-November price to producers of cottonseed for all grades averaged \$72.70 per ton, compared with \$98.40 a year earlier and the season average price of \$86.40 for the 1950 crop.

The mid-November price to producers of soybean averaged \$2.77 per bu., 32c above the support, and the season average price received by farmers for 1950 crop soybean may not differ much from the November level. Production of soybeans in 1951 is estimated to be smaller than the previous year's record crop, but substantially above any other year, the report stated.

Farmers received an average of \$4.10 a bushel for flaxseed in mid-November compared with the support price of \$2.65 and the season average price of \$3.35 last year's crop flaxseed. Flaxseed prices may continue relatively high during the rest of the marketing season. Total disappearance of flaxseed and linseed oil in 1951-52 may be about 50 per cent larger than production, necessitating a reduction in stocks. Next year's crop may be supported at a national average of \$3.77 per bu. at the farm level.

Prices for 1951 crop "eligible" peanuts are expected to average close to the support of 11.53c per lb. (farmers' stock basis). Last year the support

was 10.8c. Prices being paid for "excess" peanuts are equal to about 50 per cent of the prices for the "eligible" ones, reflecting conditions in the oil and meal market. The past year's peanut crop is substantially less than the year before, but supplies are expected to be adequate.

The general level of prices for fats and oils in October was about the same as a year earlier, but no general price advance is anticipated in the next few months. Production is expected to be at a record level, but a general build-up of stocks is not expected to take place. Prices next spring and summer will depend to a considerable extent on prospects for next season's crops as well as international developments. Both domestic and foreign demands are expected to continue strong.

Ham Imports Increase

U. S. imports of hams, shoulders and bacon for the calendar year 1951 are estimated at about 35,000,000 lbs., based on official reports for the first ten months. Imports during 1950 were 26,000,000 lbs.

It is estimated canned ham imports from Holland, at about 15,000,000 lbs., were 50 per cent higher in 1951 than in 1950. Imports from Denmark are expected to reach 4,000,000 compared to 2,700,000 the year before, while Canadian imports are expected to be about the same and Polish imports to be below 1950.

H O G S . . .
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LIVESTOCK MARKETS

Weekly Review

Old Kansas "Dust Bowl" Is Now Producing Beef

The "dust bowl" of Kansas of about 15 years ago is rapidly becoming a "beef bowl" as farmers are once again returning to their old home sites to take over land under a government soil conservation program of reclaiming the soil for grazing purposes. The service was started in 1936 by re-seeding with grass the dust-blown areas to prevent unnecessary erosion and to build up the depleted soil.

Farmers were paid \$4 per acre for the wasteland but now stockmen pay \$1.75 a month per head for use of the government grass. The government gets \$1 and 75c goes to the cooperative grazing association which does much in the way of management of the program. One-fourth of each dollar paid the government returns to the county in lieu of taxes.

In 1943 a small part of an area along the Cimarron river was first opened for grazing, but today 110,000 acres are under regulated grazing. Cattlemen figure that more than 6,000 head of stock grazed on the area gaining over 1,000,000 lbs. of beef in 1951.

It has been estimated that the land, worth \$4 per acre 15 years ago is now figured at \$30 to \$100 per acre.

Not Ready To Lift Bars To Mexican Livestock

American cattlemen, especially Texans, have indicated their disfavor on the reported possibility of opening the border to import Mexican cattle. Not only do they view with alarm the dangers of the highly contagious foot-mouth disease still prevalent in Mexico, but they also look at the situation as dangerous in other ways since American herds are rapidly being built up to surplus proportions.

Organized cattlemen have said that it will be some time before the border can be opened to Mexican cattle.

November Cattle Dress Lighter Than Year Earlier

The average live weights of the 1,122,000 cattle, 457,000 calves, 6,531,000 hogs and 922,000 sheep and lambs slaughtered during the month of November, 1951, with comparative figures for November, 1950, were reported by the U. S. Department of Agriculture as shown in the following table:

	November-1951	1950
Cattle	889.3	907.5
Steers*	1,023.9	1,021.5
Heifers*	847.0	853.6
Cows*	973.5	1,005.9
Calves	280.7	214.2
Hogs	235.6	237.4
Sheep and lambs	99.7	95.2

*Also included with cattle.

Packers operating under federal inspection paid the following average prices per cwt. for livestock during the periods under comparison:

	November-1951	1950
Cattle	\$27.80	\$24.90
Steers*	34.12	29.18
Heifers*	31.41	27.54
Cows*	21.44	19.40
Calves	28.74	26.83
Hogs	18.43	17.98
Sheep and lambs	26.78	26.71

*Also included with cattle.

The dressing yields of the livestock slaughtered (per 100 lbs. live weight) are shown below:

	November-1951	1950
Cattle	53.3	53.5
Calves	54.6	54.6
Hogs*	75.1	75.3
Sheep and lambs	46.9	47.2
Lard per 100 lbs.	14.4	13.8
Lard per animal	33.9	32.8

*Subtract 7.0 to obtain reported packer style average.

The average dressed weights of federally inspected livestock slaughtered were reported as follows:

	November-1951	1950
Cattle	527.6	533.7
Calves	120.0	117.0
Hogs	176.9	178.8
Sheep and lambs	46.8	44.9

Value 1951 Meat Animals At Record \$10,360,825,000

The fact that the meat industry ranks high in the nation's economy was brought out once again by the record valuation placed on the 1951 slaughter of meat animals. The past year's valuation of farm animals slaughtered was pegged at \$10,360,825,000, or 16 per cent above the \$8,867,550,000 for 1950, and \$791,241,000 above the former peak year of 1948, according to reliable sources.

Prospects for 1952 point to a total meat production estimated at about 23,000,000,000 lbs. compared with 22,200,000,000 lbs. for the year just ended. The record meat production year was 1944, with 25,178,000,000 lbs.

Cattle numbered about 17,300,000 head butchered against 18,642,000 in 1950, but the 1951 value was \$5,086,200,000 while the 1950 worth was \$4,436,796,000. A total of 9,000,000 calves had a value of \$594,000,000 in 1951 compared with the 1950 count of 10,435,000 head valued at \$563,490,000.

Sheep and lambs totaled 11,500,000 in 1951, worth \$330,625,000, compared with 13,294,000 head valued at \$318,125,000 the year previous. Hog slaughter rose from 79,498,000 head in 1950 to 87,000,000 in 1951. Total value moved up from \$3,549,139,000 in 1950 to \$4,350,000,000 for 1951.

Kansas Feed Meeting To Be Held January 15-16

Kansas feed dealers and manufacturers will hold their seventh annual Formula Feed Conference at Kansas State College, January 15 and 16, F. W. Atkeson has announced.

Demonstrations and exhibits on the use of isotopes in nutrition research, and the effect of aureomycin on the growth of runt pigs and antibiotics for broilers will be some of the features of the session.

CINCINNATI, OHIO
DAYTON, OHIO
DETROIT, MICH.
FT. WAYNE, IND.
INDIANAPOLIS, IND.
JONESBORO, ARK.
LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
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OMAHA, NEBRASKA
SIOUX CITY, IOWA
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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, Jan. 9, were reported by the Production and Marketing Administration as follows:

St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul
HOES: (Includes Bulk of Sales)

BARROWS & GILTS:

Choice:					
120-140 lbs. ...	\$15.75-17.25	\$.....	\$.....	\$.....	\$15.00-17.25
140-160 lbs. ...	16.75-18.25	16.50-17.50	15.75-16.75	15.00-17.25
160-180 lbs. ...	17.75-18.80	17.00-18.50	17.25-18.00	16.50-17.50	15.00-17.25
180-200 lbs. ...	18.50-18.80	18.35-18.60	17.75-18.10	17.25-17.75	17.25-17.35
200-220 lbs. ...	18.40-18.60	18.25-18.55	17.85-18.10	17.50-17.85	17.25-17.35
220-240 lbs. ...	18.25-18.60	17.90-18.50	17.85-18.10	17.50-17.85	17.25-17.35
240-270 lbs. ...	17.75-18.50	17.25-18.15	17.60-18.00	16.75-17.75	16.25-17.25
270-300 lbs. ...	17.25-18.00	16.85-17.50	17.50-17.75	16.50-17.00	15.75-16.75
300-330 lbs. ...	16.25-17.50	16.60-17.10	17.25-17.90	15.50-16.50	15.00-15.75
330-360 lbs. ...	16.00-16.75	15.50-16.50	15.00-15.75

Medium:					
160-220 lbs. ...	16.50-18.25	17.00-17.75	17.00-17.85	15.25-17.25

ROWS:

Choice:					
270-300 lbs. ...	16.00-16.25	16.25-16.75	15.75-16.00	14.00-15.25	12.75-14.75
300-330 lbs. ...	16.00-16.25	16.00-16.50	15.50-15.75	14.00-15.25	12.75-14.75
330-360 lbs. ...	15.75-16.25	15.50-16.00	15.25-15.50	14.00-15.25	12.75-14.75
360-400 lbs. ...	15.00-16.00	15.25-15.75	14.75-15.25	14.00-15.25	12.75-14.75
400-450 lbs. ...	14.50-15.75	14.75-15.50	14.50-14.75	12.50-14.25	12.75 under
450-550 lbs. ...	13.50-15.25	14.00-15.00	14.00-14.50	12.50-14.25	12.75 under
Medium:					
250-500 lbs. ...	13.00-15.75	13.50-16.00	13.50-15.25	12.00-14.00	12.75 under

SLAUGHTER CATTLE AND CALVES:

STEERS:

Prime:					
700-900 lbs. ...	35.00-37.00	35.50-37.50	35.00-36.50	35.50-36.75	35.25-36.75
900-1100 lbs. ...	35.25-37.00	36.25-38.50	35.25-37.00	35.75-37.50	35.50-37.00
1100-1300 lbs. ...	35.25-37.25	35.50-38.50	35.25-37.00	35.50-37.50	35.25-37.00
1300-1500 lbs. ...	35.00-37.00	35.00-37.75	34.50-37.00	34.25-37.00	35.00-36.00
Choice:					
700-900 lbs. ...	32.75-35.00	33.50-36.25	33.00-35.00	32.75-35.50	33.50-35.50
900-1100 lbs. ...	32.00-35.25	33.25-36.25	33.25-35.25	32.75-35.75	33.50-35.50
1100-1300 lbs. ...	33.00-35.25	32.75-36.25	33.25-35.25	32.50-35.75	33.50-35.50
1300-1500 lbs. ...	32.50-35.00	32.50-35.50	32.75-35.00	32.00-35.00	33.00-35.25
Good:					
700-900 lbs. ...	30.50-32.75	31.00-33.50	29.75-33.00	29.25-32.75	29.00-33.50
900-1100 lbs. ...	31.00-35.25	33.25-36.25	33.25-35.25	32.75-35.75	33.50-35.50
1100-1300 lbs. ...	30.50-33.00	30.00-33.35	29.75-33.25	29.25-32.50	29.25-33.50
Commercial, all wts.	26.50-31.00	27.50-31.00	26.50-29.75	27.00-29.25	26.00-29.50
Utility, all wts.	24.50-26.50	25.00-27.50	23.00-26.50	23.00-27.00	21.50-26.00

HEIFERS:

Prime:					
600-800 lbs. ...	34.75-36.50	35.25-36.25	34.25-36.00	35.25-36.50	34.50-35.50
800-1000 lbs. ...	35.00-36.50	35.50-36.75	34.75-36.25	35.25-36.75	34.50-35.50
Choice:					
600-800 lbs. ...	32.50-35.00	33.00-35.50	32.00-34.50	32.00-35.25	32.50-34.50
800-1000 lbs. ...	32.50-35.00	32.50-35.50	32.25-34.75	32.00-35.25	32.50-34.50
Good:					
500-700 lbs. ...	29.50-32.50	30.50-33.00	29.00-32.00	29.00-32.00	29.00-32.50
700-900 lbs. ...	29.50-32.50	30.00-33.00	29.00-32.25	29.00-32.00	29.00-32.50
Commercial, all wts.	26.00-29.50	25.50-30.50	25.00-29.00	25.00-29.00	25.00-29.00
Utility, all wts.	23.50-26.00	22.50-25.50	21.50-25.00	21.00-25.00	21.00-25.00

COWS:

Commercial, all wts.	24.50-26.50	23.75-26.00	24.25-26.50	23.50-25.50	24.00-26.00
Utility, all wts.	21.50-24.50	21.75-24.00	21.25-24.25	20.50-23.50	20.50-24.00
Canner & cutter, all wts.	17.50-21.50	18.50-22.00	16.50-21.25	16.50-20.50	17.00-20.50

BULLS (Yr. Excl.) All Weights:

Good	29.50-30.25	28.25-28.75	28.00-29.00
Commercial	27.50-29.25	29.50-30.50	28.00-29.00	27.50-29.00
Utility	24.50-27.50	26.50-29.50	24.00-28.00	23.50-27.50
Cutter	21.00-24.50	22.50-26.50	19.00-24.00	21.00-23.50

VEALERS:

Choice & prime..	32.00-41.00	35.00-38.00	34.00-36.00	31.00-34.50	33.00-37.00
Com'l & good..	25.00-32.00	28.00-36.00	27.00-34.00	26.00-31.00	25.00-33.00

CALVES (500 Lbs. Down):

Choice & prime..	31.00-34.00	31.00-35.00	31.00-33.00	28.00-32.00	31.00-34.00
Com'l & good..	24.00-31.00	26.00-32.00	24.00-31.00	24.00-28.00	24.00-31.00

SHEEP AND LAMBS:

LAMBS (110 Lbs. Down):

Choice & prime..	29.00-30.75	29.50-30.75	27.50-30.00	29.50-30.50	29.00-30.25
Good & choice..	27.50-30.00	28.00-30.00	25.50-27.50	27.50-29.50	27.00-29.50

EWES (Shorn):

Good & choice..	12.00-14.00	14.50-16.00	12.50-14.00	14.00-15.00	14.00-15.00
Cull & utility..	9.00-12.00	10.00-14.00	9.00-12.00	9.00-14.00	9.00-13.75

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LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended December 31, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B ¹ Dressed	LAMBS Gd. Handyweights
Toronto	\$34.25	\$37.00	\$30.60	\$32.72
Montreal	34.25	39.75	30.60	32.40
Winnipeg	33.50	36.50	27.10	32.00
Calgary	33.07	34.64	28.35	32.00
Edmonton	31.60	35.20	29.10	30.25
Lethbridge	x	x	x	x
Pr. Albert			26.60	
Moose Jaw		30.50	26.60	
Saskatoon	31.40	34.50	26.60	
Regina	30.60		26.60	
Vancouver	32.75	32.00		

*Dominion Government premiums not included.
xNot received in time for publication.

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THE RATH PACKING CO., WATERLOO, IOWA

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending Jan. 5:

CATTLE	Week ended	Prev. Week	Cor.
Chicago†	18,081	16,738	17,499
Kansas City†	11,467	10,192	13,419
Omaha†	15,580	15,434	15,416
E. St. Louis†	5,694	4,485	5,015
St. Joseph†	7,816	7,077	6,144
Sioux City†	16,454	15,640	6,946
Wichita†	8,965	2,685	2,399
New York & Jersey City†	7,199		7,254
Okl. City†	8,222	2,137	3,236
Cincinnati†	3,412	3,462	3,182
Denver†	10,458	4,755	5,784
St. Paul†	8,965	8,959	11,548
Milwaukee†	2,463	2,548	3,698
Total	113,866	94,107	101,540

HOGS	Week ended	Prev. Week	Cor.
Chicago†	46,873	48,302	45,594
Kansas City†	13,857	10,505	14,561
Omaha†	59,236	56,914	50,172
E. St. Louis†	20,379	24,165	28,548
St. Joseph†	45,636	35,545	40,368
Sioux City†	62,514	68,932	34,551
Wichita†	10,097	8,905	9,082
New York & Jersey City†	42,856		40,480
Okl. City†	9,141	11,236	17,703
Cincinnati†	13,958	15,912	12,382
Denver†	24,323	18,353	17,046
St. Paul†	52,766	47,997	56,290
Milwaukee†	152	6,336	8,559
Total	402,386	352,902	381,336

SHEEP	Week ended	Prev. Week	Cor.
Chicago†	11,083	7,541	7,432
Kansas City†	2,558	1,391	10,122
Omaha†	12,073	8,905	9,744
E. St. Louis†	1,172	3,520	3,640
St. Joseph†	8,313	4,623	8,371
Sioux City†	6,503	4,504	6,804
Wichita†	715	1,456	1,219
New York & Jersey City†	38,040		34,107
Okl. City†	952	604	2,883
Cincinnati†	109	151	345
Denver†	5,074	4,292	4,786
St. Paul†	5,319	4,042	7,717
Milwaukee†	83	265	696
Total	91,694	41,324	97,856

*Cattle and calves.
†Federally inspected slaughter, including direct.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including direct.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, January 10, were as follows:

CATTLE:	
Steers, gd. & pr.	\$31.50@34.00
Steers, gd. & ch.	32.25@34.50
Cows, com'l	25.50@27.50
Cows, utility	22.00@25.00
Bulls, com'l	27.50@30.50
Bulls, utility	27.50@31.50
Cows, canner, cutter.	15.00@23.00
Heifers, gd. & ch.	28.00@30.00
VEALERS:	
Prime	\$41.00@42.00
Gd. & pr.	35.00@40.00
Com'l & good	28.00@35.00
Cull & utility	20.00@27.00

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended January 4:

Cattle Calves Hogs* Sheep	Salable	296	118	360	120
Total (incl. direct)	4,314	1,523	19,801	28,641	
Prev. wk.	155	274	505	279	
Total (incl. direct)	3,049	772	23,159	14,044	

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

RECEIPTS

Cattle Calves Hogs Sheep	Jan. 3	3,840	505	16,559	3,730
Jan. 4	1,709	336	18,942	1,218	
Jan. 5	92	18	4,479	344	
Jan. 7	15,236	360	27,413	8,563	
Jan. 8	7,000	500	22,000	3,900	
Jan. 9	12,000	400	19,000	3,000	
Jan. 10	3,500	400	25,000	4,000	
Week so far	39,173	1,657	93,217	18,616	
Wk. ago.	29,036	1,270	57,553	13,087	
Yr. ago.	34,572	1,962	85,808	17,075	
2 yrs. ago.	39,285	2,282	105,272	26,343	
*Including 131 cattle, 14,636 hogs and 3,616 sheep direct to packers.					

SHIPMENTS

Cattle Calves Hogs Sheep	Jan. 3	1,756	8	3,356	2,418
Jan. 4	1,417	56	4,025	787	
Jan. 5	851		717	219	
Jan. 7	4,954		2,357	2,281	
Jan. 8	2,000		6,000	1,000	
Jan. 9	6,000		7,000	4,000	
Jan. 10	2,000		4,000	2,500	
Week so far	16,162	22	19,001	10,162	
Wk. ago.	12,119	25	16,170	6,357	
Yr. ago.	11,301	232	20,054	10,329	
2 yrs. ago.	11,459	254	16,239	10,329	

JANUARY RECEIPTS

Cattle Calves Hogs Sheep	1952	1951
Cattle	56,643	58,632
Calves	2,898	3,056
Hogs	100,343	161,633
Sheep	29,043	24,380

JANUARY SHIPMENTS

Cattle Hogs Sheep	1952	1951
Cattle	25,180	19,234
Hogs	31,840	35,714
Sheep	16,021	10,534

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, January 10:

Packers' purch.	Shippers' purch.	Week ended Jan. 10	Week ended Jan. 3
73,074	20,239	51,790	21,267
Total		93,313	73,066

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Thursday, January 10, were reported as shown in the table below:

CATTLE:	
Steers, ch., pr.....	None received
Steers, com., gd.....	\$32.15 only
Heifers, med. gd.....	34.25 only
Cows, com'l	24.50 @ 26.50
Cows, utility	21.50 @ 24.00
Cows, can. & cut.....	18.00 @ 21.00
Bulls, utility & com'l.	27.00 @ 31.00

CANADIAN KILL

Inspected slaughter in Canada, nine days ended December 31:

CATTLE	Wk. Ended Dec. 31	Same Wk. Last Yr.
Western Canada	6,048	5,862
Eastern Canada	5,702	7,215
Total	11,750	13,077
HOGS		
Western Canada	30,226	20,572
Eastern Canada	48,120	35,214
Total	78,346	55,786
SHEEP		
Western Canada	1,272	1,130
Eastern Canada	2,609	1,521
Total	3,881	2,651

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Chicago
nt and
Sheep
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1952

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, January 5, 1952, as reported to The National Provisioner:

CHICAGO

Armour, 4,754; Swift, 3,467; Wilson, 5,139; Agar, 11,133; Shippers, 15,512; Others, 22,380.
Total: 18,081 cattle; 1,502 calves; 62,685 hogs; 11,063 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,010	405	5,336	875
Swift	1,919	425	6,227	1,263
Wilson	579	...	1,782	...
Butchers	3,259	22	1,120	178
Others	1,050	...	1,892	242
Total	10,617	850	13,897	2,558

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	4,719	16,545	445	...
Cudahy	3,042	10,483	2,673	...
Swift	3,006	15,425	4,613	...
Wilson	1,671	6,178	2,322	...
Cornhusker	383
Esq.	47
Gr. Omaha	232
Hoffman	50
Rothschild	372
Kingan	837
Merchants	73
Midwest	49
Omaha	295
Union	343
Both
Others	747	16,114
Total	15,947	64,745	10,053	...

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,115	436	7,032	1,776
Swift	2,384	524	6,855	396
Hunter	235	...	3,371	...
Hell	2,006	...
Laclede	971	...
Selloff	1,144	...
Total	4,734	960	22,379	2,172

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,822	273	13,855	3,800
Armour	3,600	170	10,976	1,544
Others	3,394	117	4,370	220
Total*	9,825	560	29,201	5,624

*Does not include 19,808 direct hogs and 2,909 sheep.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,707	2	2,604	1,260
Cudahy	2,741	...	24,232	1,795
Swift	2,489	5	13,735	1,790
Others	7,378	18	21,926	1,658
Butchers	144	...	17	...
Total	16,454	25	62,514	6,503

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	922	48	302	23
Wilson	789	33	207	111
Others	77	...	930	8
Total*	1,788	81	1,439	142

*Does not include 254 cattle, 99 calves, 7702 hogs and 810 direct sheep.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,361	113	2,070	470
Guggenheim
Dunn	63	...	711	...
Dold	67
Sundowner	36	...
Pioneer
Excel	840
Others	702	...	1,048	104
Total	3,003	113	3,865	574

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	114
Cudahy	129	...	100	...
Swift	22
Wilson	113
Acme	150
Atlas	395
Clougherty	133	...
Coast	118	...	3	...
Harman	193
Loer	691	...
United	354	...	166	...
Others	2,861	108	171	...
Total	4,449	108	1,264	...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	801	35	5,875	1,968
Swift	1,386	1	6,743	2,117
Cudahy	848	15	4,256	253
Wilson	403
Others	3,497	127	2,915	740
Total	7,025	181	19,789	5,076

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	2,103	2,934	19,945	1,506
Bartusch	781
Cudahy	838	300	...	420
Rifkin	592	28
Superior	1,248
Swift	3,393	1,597	32,821	3,393
Others	2,092	3,709	11,706	2,182
Total	11,047	8,628	64,472	7,501

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall
Kahn's
Lohrey	410	...
Meyer
Schlachter	155	31
Northside
Others	2,396	601	10,138	321
Total	2,551	632	10,792	321

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	869	883	574	160
Swift	1,133	283	1,077	984
Blue Bonnet	236	8	284	...
City	99	...	126	...
Rosenthal	31	4	...	11
Total	2,308	1,178	2,061	1,155

TOTAL PACKER PURCHASES

	Week ended Jan. 5	Prev. week Jan. 1951	Cor.
Cattle	107,859	96,845	106,909
Hogs	359,063	357,498	370,510
Sheep	52,762	43,164	66,384

CORN BELT DIRECT TRADING

Des Moines, Ia., Jan. 10—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:

160-180 lbs.	\$14.50@17.00
180-240 lbs.	16.50@17.50
240-300 lbs.	16.00@17.40
300-360 lbs.	15.50@16.85

Sows:

270-360 lbs.	15.25@16.00
400-550 lbs.	13.00@15.00

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Same day last wk. actual
Jan. 4	82,500	51,000
Jan. 5	45,500	57,500
Jan. 7	73,000	75,000
Jan. 8	74,000	Holiday
Jan. 9	80,000	85,000
Jan. 10	65,000	88,000

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended January 5, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	168,000	603,000	104,000
Previous week	153,000	588,000	84,000
Same wk. 1951	157,000	606,000	123,000

1952 to date—No tabulation.
1951 to date—No tabulation.

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending January 3:

	Cattle	Calves	Hogs	Sheep
Los Angeles	4,900	450	1,350	...
N. Portland	1,235	125	875	435
S. Francisco	225	10	300	478

JAMISON insulated smokehouse doors

for dependable operation



Battery of Jamison Smokehouse doors installed at Albert F. Goetze, Inc., Baltimore, Md.

JAMISON extra features

- High Temperature Insulation
- Rigid Steel Construction
- Positive Gasket Seal
- Rugged Forged Hinges
- Inside Safety Release



For specifications and dimensions request Catalog 245. Jamison Cold Storage Door Company, Hagerstown, Md., U. S. A.



MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses		BEEF CURED:	
Week ending Jan. 5, 1952..	9,643	Week ending Jan. 5, 1952..	8,022
Week previous	9,410	Week previous	8,832
Same week year ago	8,870	Same week year ago	12,088
COW:		PORK CURED AND SMOKED:	
Week ending Jan. 5, 1952..	2,103	Week ending Jan. 5, 1952..	381,633
Week previous	1,582	Week previous	444,643
Same week year ago	1,790	Same week year ago	849,861
BULL:		LARD AND PORK FATS:	
Week ending Jan. 5, 1952..	561	Week ending Jan. 5, 1952..	18,202
Week previous	781	Week previous	24,985
Same week year ago	540	Same week year ago	198,487
VEAL:		LOCAL SLAUGHTER	
Week ending Jan. 5, 1952..	10,341	CATTLE:	
Week previous	10,339	Week ending Jan. 5, 1952..	7,199
Same week year ago	13,495	Week previous	6,009
LAMBS:		Same week year ago	7,254
Week ending Jan. 5, 1952..	17,910	CALVES:	
Week previous	20,251	Week ending Jan. 5, 1952..	4,931
Same week year ago	26,957	Week previous	3,848
MUTTON:		Same week year ago	5,900
Week ending Jan. 5, 1952..	725	HOGS:	
Week previous	1,493	Week ending Jan. 5, 1952..	42,856
Same week year ago	1,298	Week previous	51,486
HOG AND PIG:		Same week year ago	40,480
Week ending Jan. 5, 1952..	6,215	SHEEP:	
Week previous	13,663	Week ending Jan. 5, 1952..	38,040
Same week year ago	6,623	Week previous	27,718
PORK CUTS: Pounds		Same week year ago	34,107
Week ending Jan. 5, 1952..	2,146,661	COUNTRY DRESSED MEATS	
Week previous	1,491,019	VEAL:	
Same week year ago	2,193,697	Week ending Jan. 5, 1952..	7,637
BEEF CUTS:		Week previous	4,531
Week ending Jan. 5, 1952..	16,700	Same week year ago	6,883
Week previous	21,935	HOGS:	
Same week year ago	202,755	Week ending Jan. 5, 1952..	56
VEAL AND CALF CUTS:		Week previous	209
Week ending Jan. 5, 1952..	12,934	Same week year ago	4
Week previous	5,777	LAMB AND MUTTON:	
Same week year ago	14,005	Week ending Jan. 5, 1952..	135
LAMB AND MUTTON CUTS:		Week previous	56
Week ending Jan. 5, 1952..	2,903	Same week year ago	130
Week previous	2,315		
Same week year ago	9,743		

WEEKLY INSPECTED SLAUGHTER

Slaughtered at 32 centers during the week ended January 5 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	7,199	4,931	42,856	38,040
Baltimore, Philadelphia	4,804	631	24,432	420
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	9,350	1,568	63,932	3,300
Chicago Area	18,902	6,962	90,779	9,567
St. Paul-Wisc. Group ¹	15,334	20,686	127,540	9,960
St. Louis Area ²	8,019	2,983	74,271	6,261
St. Paul City	8,541	35	46,273	6,436
Omaha	16,351	221	69,735	14,400
Kansas City	10,095	1,318	42,888	4,400
Iowa and So. Minn. ³	20,110	3,234	218,791	21,710
SOUTHEAST⁴	3,460	1,507	32,581	0
SOUTH CENTRAL WEST⁵	17,515	3,285	70,045	11,662
ROCKY MOUNTAIN⁶	7,779	295	19,287	8,110
PACIFIC⁷	17,671	800	33,010	18,680
Grand total	166,468	48,456	856,420	150,260
Total week ago	150,187	34,504	969,838	127,280
Total same week 1950	176,994	63,201	1,005,357	165,530

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ²Includes St. Louis National Stockyards, E. St. Louis, Ill. and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during: November 1951—Cattle, 75.0; calves, 67.3; hogs, 77.3; sheep and lambs, 81.6.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended January 4:

	Cattle	Calves	Hogs
Week ending January 4	1,436	567	24,811
Week previous	626	186	9,530
Corresponding week last year	1,720	965	22,680

CLASSIFIED ADVERTISING

POSITION WANTED

GENERAL MANAGER: Fully qualified to supervise all operations in large or small packing plant. Engineering background with 9 years' packinghouse experience in livestock procurement, processing, manufacturing, accounting, costs, pricing and sales. Age 35. Prefer south or southwest location. W-15, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PACKINGHOUSE EXECUTIVE
Available now. Fully capable as manager, controller, superintendent, finance, accountant, production, costs, yields, labor contracts, all phases of the industry. Replies held in confidence. W-16, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT or MANAGER: 19 years' general packinghouse experience. Age 40. Indisputable record. Interested in southern connection. Now employed in above capacity. W-17, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED CASINGMAN: Will take over on own account, processing of casings in packing plant. Please give figures on killing. Write to W-18, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF KILLING FOREMAN: Wishes to relocate. 20 years' experience on beef, veal and lamb. Best of references. W-19, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: First class, desires position with reliable plant. Now located in the east. W-20, THE NATIONAL PROVISIONER, 15 East 41st St., New York 17, N.Y.

HOG-BEEF CASING MAN: Wants position as foreman or working foreman. Willing to go anywhere. W-21, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

EXPERIENCED BEEF MAN

Independent midwest packer has opening for experienced beef man capable of assuming full responsibility for all beef sales, grading, and marketing. Salary open.

THIS IS AN EXCELLENT
OPPORTUNITY

FOR THE RIGHT MAN

W-22, THE NATIONAL PROVISIONER

15 W. Huron St. Chicago 10, Ill.

EXCELLENT OPPORTUNITY

for
QUALIFIED PRODUCTION SUPERINTENDENT
Complete knowledge of pork kill, cut, curing, smoking, quality sausage manufacture, lard, inedible rendering, know costs, yields, labor relations experience. Give complete personal details, education, employment record. Modern plant northwestern Ohio. W-24, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: 4 salesmen to sell stockinettes, shrouds, and paper barrel liners in the following territories: Southeast, Mid-south, Southwest and Chicago. Salary and expenses. Prefer experience. W-26, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Working inedible tank foreman to take full charge. Best equipment and modern plant in northeastern Ohio. Good salary and bonus. State your qualifications, etc. W-27, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

MARKET REPORTER

We are considering adding another man to our market reporting staff, to collect information on buying and selling of provisions, pork cuts, beef and by-products on Chicago and midwest markets. Knowledge of products and markets required; ability to get along with others important; acquaintance among Chicago trade helpful. Interesting permanent position for qualified individual. No traveling. Please reply by letter, which will be kept fully confidential, giving full business and personal details, salary desired, etc.

Lester I. Norton

THE NATIONAL PROVISIONER, INC.
15 W. Huron St. Chicago 10, Ill.

OHIO PACKER

Desires services of experienced man to take full charge of

HOG KILLING AND CUTTING OPERATIONS

Good salary and liberal retirement and insurance benefits. State qualifications, references, marital status, etc. Our employees know of this ad. Replies confidential.

W-23, THE NATIONAL PROVISIONER

15 W. Huron St. Chicago 10, Ill.

SALES MANAGER WANTED: Must be experienced, able to handle driver-salesmen. Salary and bonus. Only proven men need apply. Past working record kept strictly confidential. Our own employees know of this ad. W-6, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CLASSIFIED ADVERTISING

HELP WANTED

MANAGER: For small eastern plant. Active, killing floor, fabricated cuts. Must be able to take full charge and furnish references. W-516, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

IF YOU ARE SELLING the sausage manufacturing trade, and not selling seasonings, cures and emulsifiers, we have an attractive proposition to offer you with established accounts which produce immediate earnings. Write Box W-475, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

SAUSAGE MAKER: To take complete charge of sausage department of 100,000 pounds weekly capacity. Must be able to fully control production for quality and yields. State age, experience and salary expected. W-9, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER WANTED: Must have thorough knowledge of costs, yields and quality production. State age, experience, references and salary expected. Write by AIR MAIL: Abattoir National, S.A. P.O. Box 71, Panama City, Republic of Panama.

FOREMAN: Hog kill and cut, medium size plant in western Pennsylvania. In replying give full information, experience, family status, references, salary expected, etc. W-443, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN: Wanted by established firm in midwest, south. Expected to handle all operations for kitchen making 40,000 lbs. weekly with capacity for more. State age, experience and salary expected. Write Box W-10, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT WANTED

WANTED. 500¢ stuffer, model 43B silent cutter, and a 5x9 cooker. EW-20, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, New York.

GUARANTEED REBUILT SAUSAGE MACHINERY:

1-243A Buffalo Silent Cutter, 25 HP. Motor
1-232B Buffalo Silent Cutter, 7 1/2 HP. Motor
1-227B Buffalo Silent Cutter, 5 HP. Motor
1-223B Buffalo Silent Cutter, 3 HP. Motor
1-New Buffalo 252BA Grinder, 7 1/2 HP. Motor
1-New Enterprise 3556 Master Grinder, 7 1/2 HP. Motor
1-New 27 Buffalo Silent Cutter, 5 HP., 1 Phase Motor, Tinned Bowl
Many other items of Sausage Making Machines of all types, new and rebuilt.
ALL LOW PRICED FOR CLEARANCE
See them at The Standard Casing Co.
121 Spring Street New York 12, N.Y.
Telephone Number: Walker 5-5614

1-Boss 500 ton Curb Press and Pump
1-Mech. Mfg. Co. 9' x 16' Cooker-Melter.
4-350, 600 and 800 gal. Dopp Seamless Kettles.
1-Davenport 23A Dewaterer, motor driven.
1-Bone Crusher, 24" dia. drum.
Used and Rebuilt Anderson Expellers, all sizes.
We also have a large stock of 5/8, Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Grinders, Silent Cutters, Stuffers, etc.

Send us your inquiries

CONSOLIDATED PRODUCTS CO.

14 Park Row BA 7-0600 New York 38, N.Y.

FOR SALE

8 Refrigeration compressor units, 6 Frigidaires, 2 Kold-Holds, 1 ton capacity. Each includes air cooled compressor, condenser, receiver, 1 HP. motor and fan. Assembled on base, used 3 1/2 years. F.O.B. Ohio.

THE SUCHER PACKING CO.
400 N. Western Ave. Dayton, Ohio

FOR SALE: New Vilter 1 ton PakIceer with 1 ton storage bin to use in connection with ammonia system, in stock for immediate shipment—ice is ideal for sausage department. FS-29, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

★ ANDERSON EXPELLERS ★
All models. Rebuilt, guaranteed, or AS IS. Pittock and Associates, Glen Riddle, Pennsylvania.

FOR SALE: Buffalo meat chopper 27". 5 H.P. A.C. motor. Excellent condition. Must sell. FS-203, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

FOR SALE: A 600 ton Globe hydraulic press complete with pump. Price \$3,500.00. MODESTO TALLOW CO., P.O. Box 1036, Modesto, Calif.

PLANTS FOR SALE

Strictly modern small beef and veal killing plant. Federal inspection, in heart of blue grass section of Kentucky. Capacity 250 cattle per week. Good supply of live stock in this section. Concrete live stock holding pens. Can be bought on reasonable terms. FS-514, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

FOR SALE: Beef slaughter house located in Warsaw, New York. Capacity 100 head per week. Plant and equipment in good physical condition. City inspected. To be sold at a very low price. FS-518, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

FOR SALE: Due to disagreement of partners, medium sized slaughterhouse in Somerville. Fully equipped, doing good business. Reasonable price. Write: DELS, 243 Newark Ave., Jersey City, N.J.

FOR SALE: Small rendering plant in Illinois, good business and equipment, low overhead. \$3,000 cash will handle. Reasonable terms. Write Box FS-32, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BUSINESS OPPORTUNITIES

FOOD BROKERAGE organization covering New England, calling on meat wholesalers, super markets, chains and wholesale grocers, wants additional canned meat items or allied products. W-30, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

REPRESENTATIVE

FOR CHICAGO

wanted by long established eastern casing house. W-31, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

ARE YOU SELLING

To the packinghouse and sausage makers? We have a companion line of detergents nationally known—liberal commissions. Write Box W-14, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

TANKAGE

We buy dry and wet rendered tankage, dried underground blood in carloads. Please submit your offerings.

AMERICAN MILL SERVICE CO., INC.
116 Portland Avenue Minneapolis, Minn.

Code Daters—Name Markers

Tape Printers

For the Meat Packing Industry

Write for details on a specific problem

KIWI CODERS CORPORATION

3804-06 N. Clark St. Chicago 13, Illinois

CATTLE SWITCHES

WANTED

Please write or call

KAISER-REISMANN CORP.

230 Java Street Brooklyn 23, N.Y.

Phone: Evergreen 9-5953

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

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BARLIANT'S



WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletin—Issued Regularly.

Sausage & Smokehouse Equipment

- 4191—SILENT CUTTER: Buffalo 270-B, center dump, 8005 cap., less motor...\$2500.00
- 4083—BAKE OVEN: Advance, 96 loaf cap. complete, late style 1000.00
- 4084—MOLDS: (206) Hoy 258, SS.....ea. 3.75
- 3879—PICKLE PUMP: Griffith, with 1/2 HP. motor, two pumping needles... 125.00
- 3842—GRINDER: Cleveland Klean-Kut #32, with 2 HP. motor, enameled hopper pan 200.00
- 3778—KETTLES: (2) 40 gal. SS. 405 pressure, with cover and draw-off valveea. 185.00
- 3394—SILENT CUTTER: with slicer & shredder, 21" bowl, with 2 HP. motor 350.00
- 2960—SLICER: U.S. Model F, with stacker and knife sharpener attachments. 175.00
- 2995—MEAT MIXER: 700¢ cap. tilting type, 5 HP. motor 650.00
- 2094—DRAINING TABLES: for boiled ham, with stainless steel grate...ea. 75.00
- 4215—SILENT CUTTER: Buffalo 249-B with 30 HP. motor 1175.00
- 4212—MEAT SLICERS: (4) Globe, motor driven:
2—with 1 HP. motors
2—with 1/2 HP. motors...Bids requested
- BREAD SLICERS: (3) U.S. motor drivenBids requested
- 4211—BAND SAW: Wells Quick Cut, heavier than ordinary store saw... 195.00
- 4210—SAUSAGE STICK WASHER: handle sticks up to 48", motor driven with motor and speed reducer 385.00
- 4206—SILENT CUTTER: Buffalo 243, for direct connection to motor, less motor 450.00
- 4205—SILENT CUTTER: Buffalo 238, for belt drive, less motor 375.00

Miscellaneous

- 3776—FILTER PRESS: Albright-Nell #221, 24"x24", 40 plates 1 1/2" recessed, like new\$1000.00
- 3498—POTATO CHIP SLICER: John E. Smith Co. model B, motor driven... 295.00
- 3415—CARTON STITCHER: Acme #B 9410 350.00
- 2959—HORN & BONE SAW: Globe Co. motor driven, with motor 2 HP.... 350.00
- 4209—TRIPE WASHER: 1 HP. motor, 24" wide, 30" diam. cylinder, with 1" perforation 400.00
- 4204—AMMONIA COMPRESSOR: York, 6 1/2"x6 1/2", 40 HP. motor, V-belt drive with starter 1750.00
- 3317—HATCHER WASHER: John J. Dupps #3 comb. 30"x12" cyl. 15 HP. motor and starter, spare parts 2250.00
- 3213—HOG: Mitts & Merrill, with 60 HP. G.E. motor, with starter 3463.00
- 4141—STUFFER: 400¢ cap. with stuffing Cocks and piping 575.00
- 4195—HYDRAULIC PRESS: Anco, 300 ton with steam driven pump, used about 1 1/2 years 3500.00
- 4200—HYDRAULIC PUMP: 8"x1"x12", equipped with SS. rods, has lubricator 395.00
- 4142—EXPELLERS: (2) 1—Anderson #1 expeller, steam heated feed hopper & 30 HP. motor, good condition... 2100.00
1—Red Lion, NEW, used less 50 hrs., complete with motor 7150.00
- 4071—VOTATOR, JR.: 8000¢ cap. with motor & B unit, 60"x12"..... 2950.00
- 3946—WET RENDERING UNIT: Complete, little used, details on request. 4000.00

DISPLAY ROOMS AND OFFICES

1401 W. Pershing Rd. (39th St.)

U. S. Yards, Chicago 9, Ill.

CLIfside 4-6900

BARLIANT & CO.

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers



Cut Costs TWO WAYS

By Modernizing Your Refrigeration With This New Condenser System

● Power savings and water savings combine to make money for you when you replace an old fashioned refrigerant condensing method with a modern Niagara AEROPASS Condenser. Either saving quickly returns the cost of the installation; both together make an important reduction in your operating costs for refrigeration.

In this new method the refrigerant gas passes through two cooling coils. The first coil, air-cooled, removes the superheat and condenses oil vapor from the refrigerant; the second condenses the refrigerant by the evaporation of a water spray from its surface. The heat is transferred to the air; less than 10% of the water used in conventional condensers is consumed and you save the cost of the water and the cost of its piping, pumping and disposal.

In addition the Niagara Aeropass Condenser controls the head pressure of your compressors at the lowest point for good operation, reducing your power bills. It does this automatically the year 'round, giving full capacity for peak summer loads and providing the greatest power saving in cold weather.

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